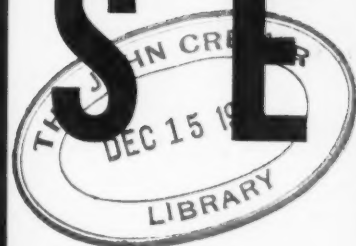


# THE NATIONAL Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891

## CERELOSE

(PURE DEXTROSE SUGAR)



### Helps Develop and Protect Color in Meat



● In fresh sausage, CERELOSE (pure Dextrose sugar) protects the desired color. In all kinds of sausage Dextrose helps to develop that good color. Meat packers are learning that this pure sugar is an aid to the fixation of color. They also appreciate its economy.

A  
Merry Christmas  
AND A  
Happy New Year

CORN PRODUCTS SALES COMPANY

333 NORTH MICHIGAN AVENUE

CHICAGO · ILLINOIS

# The Buffalo "Self-Emptying" Cutter

## PAYS FOR ITSELF



*Improve  
your Plant  
this easy way!*



Yes, it's easy to improve your plant and at the same time increase your profits with the Buffalo "Self-Emptying" Silent Cutter.

Quick and cool cutting, it saves time... increases plant capacity... improves quality of the finished product. Besides the air operated emptying device permits quicker unloading and more sanitary operation.

Available in four sizes with bowl capacities of 200, 350, 600 and 800 lbs. Send for the illustrated circular that describes the full advantages of Buffalo "Self-Emptying" Silent Cutters. We will also enclose a complete chart worked out in conjunction with leading packers that prove Buffalo cutters save... pay for themselves in a short time.

**Wollmershauser Sons Provision Co.**  
MANUFACTURERS OF AND DEALERS IN

**FINE SAUSAGE AND MEAT FOOD PRODUCTS**

OFFICE AND FACTORY - 3914 COTE BRILLIANTE AVENUE  
TELEPHONE JEFFERSON 1890

ST. LOUIS, MO. August 5, 1940

John E. Smith's Sons Co.,  
Buffalo, N. Y.

Dear Sir:

The self-emptying cutting machine purchased from your company, has been in continuous operation for more than a year.

We are pleased to advise, it has greatly reduced our cutting costs, increased our yield and improved the quality of our finished products.

We also find the cutter operates cooler. We are pleased with the self-emptying device and find it quick, sanitary and efficient.

We can cheerfully recommend its use.

Yours very truly,

*J. A. Wollmershauser, Jr.*  
*Partner*

W-Q

**PROOF!**

There is no better proof that Buffalo "Self-Emptying" Silent Cutters pay for themselves than the figures received from sausage makers. Follow the lead of progressive provisioners. Install a Buffalo "Self-Emptying" Cutter today and get ahead of competition.

**JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo, N. Y.**

Manufacturers of a complete line of Sausage Machinery

Sales and Service Offices in principal cities

**Buffalo** QUALITY SAUSAGE MAKING MACHINE



## Packed With Selling Points

- 1** "VISKING" casings prevent the possibility of spoilage between the casing and surface of the meat because they conform closely to the product.
- 2** "VISKING" casings will not split or shatter in the slicing machine . . . no particles of casing get between the slices.
- 3** "VISKING" casings are easy to handle . . . speed up production . . . lower costs.
- 4** "VISKING" casings are easy to slice. Each slice is clean and uniform . . . prevents waste for dealers.
- 5** "VISKING" casings hold the loaf when sliced. The casing remains secure . . . the loaf will not slide out.

*Important!* For complete protection and all-around satisfaction, there is no substitute for a "VISKING" casing.

What Clear, Sparkling  
Casing Conforms to  
the Product . . .  
Prevents Spoilage?

# VISKING

## THE VISKING CORPORATION

6733 West 65th Street, Chicago, Ill., U. S. A.

CANADA: C. A. Pemberton & Co., Ltd., 189 Church St., Toronto, Ontario, Canada. GREAT BRITAIN: John Crompton & Co., Ltd., Manchester. AUSTRALIA and NEW ZEALAND: Henry Berry & Co., Pty., Ltd., Main Offices, Melbourne and Wellington; Branches throughout Australia and New Zealand.

"VISKING" is the registered trade mark of the Visking Corporation



It costs no more to pack your meat products in "VISKING" casings

# THE NATIONAL PROVISIONER

*The Magazine of the Meat Packing and Allied Industries*



Volume 105

DECEMBER 13, 1941

Number 24

## EDITORIAL STAFF

J. B. GRAY

*Editor*

EDWARD R. SWEM

*Managing Editor*

VAL WRIGHT

*Associate Editor*

CARL MAGNUSON

*Associate Editor*

C. ROBERT MOULTON

*Consulting Editor*

M. A. ADAMS

*News Editor*

★

Published weekly at 407 So. Dearborn St., Chicago, Ill., U.S.A., by The National Provisioner, Inc.

Yearly subscription: U.S., \$3.00; Canada, \$5.00; foreign countries, \$5.00. Single copies, 25 cents.

Copyright 1941 by The National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter, October 8, 1919, at the post office at Chicago, Ill., under act of March 3, 1879.

★

## DAILY MARKET SERVICE

*(Mail and Wire)*

E. T. NOLAN

C. H. BOWMAN

*Editors*

The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn St., Chicago.



Official Organ  
American Meat Institute



## Contents

### EDITORIAL COMMENT

Meat Packing Is Now a War Industry ..... 9

### NEWS HIGHLIGHTS OF THE WEEK

Army Buys 11½ Million Lbs. of Meat ..... 14

Rath Has Greater Sales and Earnings ..... 13

Developments Due to Outbreak of War ..... 13, 22, 30

Sausage Smoked and Dried Automatically ..... 10

New Developments in Meat Research ..... 12

Take Care of Your Condenser ..... 21

November Total Kill Smaller Than in 1940 ..... 36

Chicago Packers Feast and Frolic ..... 18

Up and Down the Meat Trail ..... 17

*Classified Advertisements, Page 40. Index to Advertisers, Page 42.*

## PUBLISHED BY THE NATIONAL PROVISIONER, INC.

PAUL I. ALDRICH

*President and Editor Emeritus*

ALFRED W. B. LAFFEY

*Vice President and Sales Manager*

E. O. H. CILLIS

*Vice President and Treasurer*

RICHARD VON SCHRENK

*Assistant to President*

THOS. McERLEAN

*Secretary*

★

### RESEARCH AND PROMOTION

Lester I. Norton, Director

### ADVERTISING REPRESENTATIVES

CHICAGO:

H. SMITH WALLACE, 407 So. Dearborn St., Chicago, Ill.

NEW YORK:

HARVEY W. WERNECKE, 300 Madison Ave., New York, N. Y.

LOS ANGELES:

DUNCAN A. SCOTT & CO., Western Pacific Building, Los Angeles, Calif.

SAN FRANCISCO:

DUNCAN A. SCOTT & CO., Mills Building, San Francisco, Calif.



WITH REPLACEMENT MATERIALS  
SO SCARCE—MAINTENANCE  
IS MIGHTY IMPORTANT...

# Protect Your Refrigeration Plant *with* **CALCIUM CHLORIDE BRINE**

For Any Industry's Refrigeration Needs

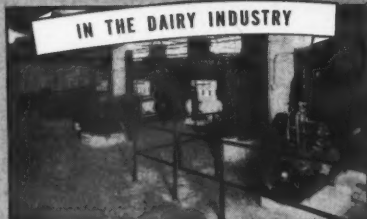
IN THE BREWING INDUSTRY



IN THE COLD STORAGE BUSINESS



IN THE DAIRY INDUSTRY



FOR THE ICE ARENA...



- ✓ Steadier Operation!
- ✓ Faster Freezing!
- ✓ Less Corrosion!
- ✓ Lower Maintenance Cost!
- ✓ Less Repairs!

## *Read* THE INTERESTING FACTS NOW:

Now, more than ever, it is to your best interest to maintain your refrigeration plants at peak efficiency. Specify calcium chloride brine—the most satisfactory refrigeration medium. With calcium chloride, plants experience less corrosion and fewer repair periods. So, to save money, time and worry—specify calcium chloride brine. Investigate now. Write for valuable data—no obligation.

### CALCIUM CHLORIDE ASSOCIATION

Michigan Alkali Co.  
Ford Bldg., Detroit, Michigan

Solvay Sales Corp.  
40 Rector St., New York City

The Dow Chemical Co., Midland, Mich.

Pittsburgh Plate Glass Co.  
Columbia Chemical Division  
30 Rockefeller Plaza, New York City

# CALCIUM CHLORIDE

*for Refrigeration*

# YOU WANT SALT IN *Soft, Fluffy Crystals*

## *Why salt in soft, fluffy crystals is important to packers:*

In dry salting, soft, fluffy salt clings to the surface of meats, just where you want it—right where it must be for the quick penetration that means better flavor.

Soft, fluffy Diamond Crystal Salt dissolves speedily—forms a brine that is crystal clear—that's ideal for pumping . . . free from insoluble sludge that clogs spray nozzles and damages pumps . . . another step toward absolute cleanliness.

## **MAKES GOOD FOOD TASTE BETTER!**



## *May We Help You?*

• Are you using the right grade and grain of salt? . . . the right amount? . . . and is it meeting your requirements 100%? Are you having production troubles that might be traceable to salt?

If you wonder, why not let an experienced member of our Technical Service Department eliminate the guesswork? Just write to: Director, Technical Service, Diamond Crystal Salt Co., Inc., St. Clair, Michigan. Our 50 years' experience in the salt business is at your command.



# DIAMOND CRYSTAL *Alberger Process* SALT

if courage goes  
..... all goes

*Another good thought passed on by*



MAKERS OF

# Papers for Packers

*Kalamazoo Vegetable Parchment Company*

PARCHMENT, KALAMAZOO, MICHIGAN, U. S. A.





**HOW DO I PICK  
THE SAUSAGES I BUY?**

**FIRST OF ALL,  
BY  
APPEARANCE!**

● Housewives judge your sausages by how good they look. And what they buy are the plump, firm, fresh-looking sausages — every time! That's the kind of sausages you get with Armour's Natural Casings . . . because their elasticity keeps these casings clinging tightly to the meat, always — gives sausages real sales-appeal!

You're bound to like the great strength of Armour's Natural Casings, too — they resist breakage. And they're always uniform, always carefully graded for size. Your nearest Armour branch can quickly provide casings that are exactly right for all your sausage products. Order a supply of Armour's Natural Casings today.

**Use  
Armour's Natural Casings  
for Appetizing,  
Fresh-Looking Sausages**

**ARMOUR'S  
NATURAL CASINGS**



# THE NATIONAL PROVISIONER

*The Magazine of the Meat Packing and Allied Industries*

Volume 105

DECEMBER 13, 1941

Number 24

## Meat Packing is Now a War Industry

ON DECEMBER 8 meat packing became a war industry rather than a defense industry.

Although vitally important in peace, modern total war places the meat and livestock industry in the front line of the battle for national existence. The offensive and defensive power of our Army and Navy depend upon it; the productivity and morale of civilians cannot be maintained or increased without its products. In this great endeavor there must not be "too little" or "too late."

No bugles have sounded in stockyards or packing plants, and there has been little physical evidence of the change in its status, but the livestock and meat industry has set about fulfilling three responsibilities with sober determination. These responsibilities are:

1.—To supply the nation's armed forces in the field and at home with an adequate amount of meat—containing protein, fat, vitamins, minerals and other essential nutritional factors.

2.—To furnish a part of the meat and fat requirements of our allies so that they can carry on in this world war.

3.—To furnish the "home front" with an adequate supply of meat, when and where wanted, with maximum efficiency and at a fair price. In this connection it might be pointed out that many industries can or must forget "business as usual" for the duration; meat packing must handle both its usual and unusual business.

While these are called industry responsibilities, they are, in reality, the individual responsibilities of every man and woman connected with the production of livestock and meat. Every producer and rancher, beef lugger, cellar man and meat plant superintendent, as well as every meat retailer and industry supplier, is accountable for their fulfillment.

Not only does the job call for speedy production in large volume at peak efficiency, but it also requires the husbanding of every industry resource. Every man-hour, piece of metal, pound of fuel and kilowatt of power has significance in total war. While the productive ability of the meat industry will undoubtedly be guarded by allowing it to obtain essential equipment and supplies, neither material nor power can be wasted or used inefficiently if the United States is to win in the great struggle in which it is now engaged.

The meat industry brings a fine record of achievement to these jobs. Historians tell us that it played a big part in winning World War I, and in the last six months its service in the lease-lend battle for Britain has become increasingly important. Greater and greater quantities of cured and canned meats and lard are flowing across the Atlantic; in the past year the industry has quintupled the volume of canned meat production in filling U.S. defense and British needs and has processed unusually large quantities of beef and pork for domestic consumers.

Lt. Col. Paul Logan, head of the subsistence branch of the Quartermaster General, had this in mind when he said at the American Meat Institute convention:

"Nowhere has support and cooperation been more evident than in the great meat packing industry. During the past year the Army has called upon the meat packing industry to perform time and again in a manner not normal to its standard commercial practices and not once has it failed."

One instance of good Army-packer cooperation took place this week. At 9:30 a.m. the Chicago Quartermaster Depot received a requisition for 1,000,000 lbs. of frozen boneless beef for shipment to the Far East. By 5:00 p.m. the meat had been purchased, packed and was rolling on its way to the San Francisco Quartermaster Depot.

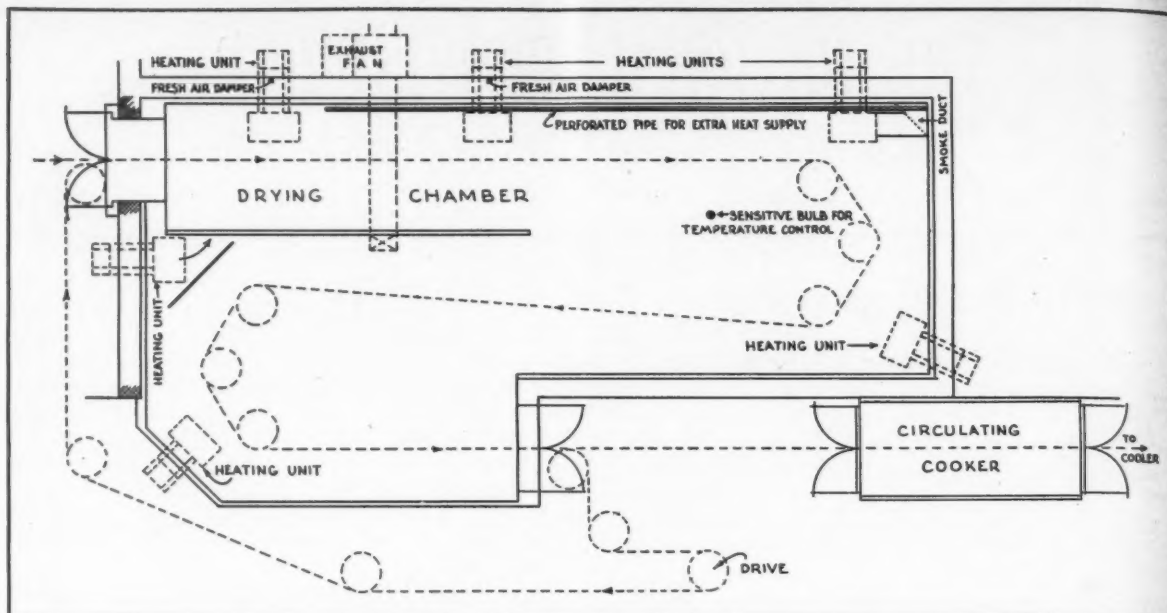
What lies ahead? We are certain that a greater volume of product must be handled in the next twelve months than in the year just past. It is probable that new problems will confront the industry in supplying meat for areas and conditions with which it is imperfectly acquainted and in adapting its operations to wartime shortages and dislocations.

The qualities of imperishability, light weight and small bulk will assume greater importance in supplying some of the nation's needs. Research and Yankee ingenuity, similar to that already shown in developing a practical method of shipping cured pork in unrefrigerated space, should solve the new problems.

This is a fight for life. As Secretary of Agriculture Claude R. Wickard has pointed out: "Food will win the war and write the peace."

Meat's importance in this fight is grimly underlined by the comment of R. M. Evans, AAA administrator, on returning from England, where meat is none too plentiful.

"When all is said and done about this food or that, it's meat that gives them the push to get big jobs done."



## Smoking and Drying Sausage is Made an Automatic Process in Conveyor Smokehouse

**P**OSSIBILITIES for saving time, reducing input of manual labor and effecting other economies in the production of some types of sausage are illustrated by a conveyor-equipped smokehouse now undergoing final tests and adjustments at the plant of the Illinois Meat Co., Chicago.

This arrangement reduces drying and smoking of the product—in this case, an unlinked Vienna style sausage to be canned and processed—to an automatic operation. After stuffing, the product is placed in the smokehouse on standard cages of 300-lb. capacity. As it passes through the house, the sausage is successively dried and smoked without fur-

ther handling, emerging less than two hours later ready for further processing.

General layout of the installation is shown in the accompanying diagram. This illustrates the relative location of the smokehouse and cooker, the course

### LOADING SMOKEHOUSE

At left, workman is shown loading cage of sausage into drying chamber of smokehouse, where it is engaged by a finger of the conveyor and starts its 1½-hour trip through the house. Cages of product moving through house are illustrated in photo on the right.

followed by the conveyor in transporting the loaded cages through the smokehouse, the location of the six unit heaters which maintain the desired temperature within the house, and other details.

The conveyor chain which serves as backbone of the installation is of the drop-finger type, containing 30 fingers, 17 of which are within the smokehouse at all times. Of its total length of 165 ft., 96 ft. is within the smokehouse. Accommodating 17 cages simultaneously, each of which remains within the house approximately one hour and 40 minutes while making its circuit, the smokehouse has a normal capacity of about 3,060 lbs. of product per hour, or 24,500



lbs. in a normal eight-hour period.

Upon reaching the unloading door of the smokehouse, cages are removed by hand and moved along the continuous rail to entrance of cooker, located only a few feet away. After a short period, product is moved into cooker and processed, then transferred to cooler. At present, it is necessary to open smokehouse exit door to remove each cage, but this operation may later be made automatic.

The speed of the conveyor, as now operated, is approximately one foot per minute, and may be varied to suit processing needs. Its rate of motion is closely controlled by means of a variable speed motor pulley with sliding base and endless rubber belt, which drives to a 12-in. diameter pulley on the high-speed shaft of the reducer. Motive power for conveyor is supplied by a  $\frac{3}{4}$ -h. p. motor.

Smokehouse, located on the second floor of the plant immediately north of sausage kitchen, is of brick construction with reinforced concrete floor and ceiling. A temperature of about 175 to 180 degs. F. is maintained within the house. Heat is supplied by a battery of

## TRANSFERRING PRODUCT TO COOKER

After removal from smokehouse, product is manually transferred to circulating cooker. Here water at approximately 180 degs. F. is sprayed over product for about eight minutes, following which it is removed from cooker and moved along rail by hand to cooler. No cold showering is used following the cooking operation. Note smokehouse temperature control mechanism at left of photo.



six unit heaters, spaced around outer walls of house and driven by motors with extended shafts. Two of the heaters are mounted at floor level and the rest at ceiling height. One heater introduces smoke into the house, drawing it up from a sawdust-burning smokepot located in the basement.

Since the air within the house is being exhausted constantly to roof by means of an exhaust fan (see drawing), and the house is kept slightly below atmospheric pressure, a heavy smoke is required. Relative humidity varies to some extent in different parts of the smokehouse, and is not closely controlled.

The unit heaters are of the disc-fan type, each having a capacity of 2,000 to 3,000 cu. ft. of air per minute. Of the six, two are equipped with fresh air inlets; the remaining four are not. Heaters are also fitted with skirts to provide intake of air at floor within smokehouse for recirculation. On the two heaters with provision for fresh air intake, these recirculation skirts also extend to within about 6 in. of smokehouse floor.

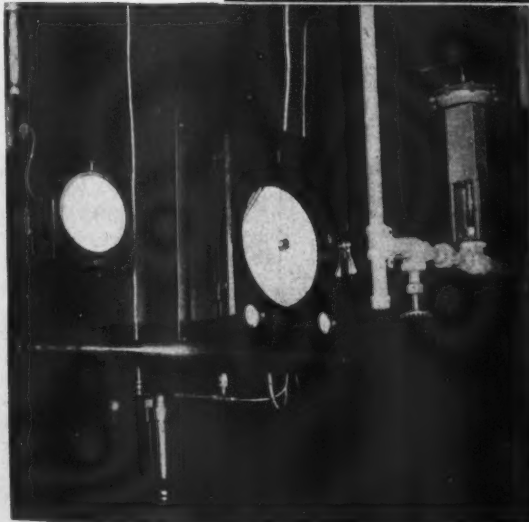
## EXHAUST FAN AND HEATER

Exhaust fan assembly (in center of photo) is flanked by two unit heaters equipped with fresh air intakes. Heaters, six in number, are equipped with extended shafts passing through smokehouse wall. One heater introduces smoke into house from smokepot located in basement. Proper distribution of air is facilitated by means of deflector plates in smokehouse. Four heaters are located at ceiling and remaining two near floor of house.



## CONTROL MECHANISM

The circulating cooker used for processing sausage after its passage through conveyor-equipped smokehouse was constructed by Illinois Meat Co. and is equipped with this recording controller for temperature, which actuates diaphragm valve on the steam inlet. Instrument at left is an electrical timer used in checking duration of cooking process, which averages about eight minutes. Circulating cooker, using water at 180 degs., accommodates two cages.



## Separate Drying Chamber

Exhaust fan is located on west wall of smokehouse, between these two unit heaters. Situated near ceiling, the fan carries an intake duct which crosses the drying chamber of the smokehouse and drops down to within about 14 in. of floor on the other side of the partition within the smokehouse (see diagram), thus facilitating removal of cooler air on floor of house.

Since the first section of the smokehouse which the product enters functions primarily as a drying chamber, it has been found desirable to divide this off from the rest of the house by means of the sheet steel partition referred to above, which extends to within one foot of the floor, and to provide means for intensifying the heat within this portion of the house.

As shown on diagram, three unit heaters discharge into this area, all located relatively close to the door where product is brought into smokehouse. Supplementing these sources of heat is a perforated pipe of 8 in. diameter, which extends for a considerable distance along the west wall of the drying chamber and brings in hot, dry air from a small heater located in the basement. The heater, which burns charcoal briquets, is equipped with a

(Continued on page 21.)



# Reports on Recent Meat Research Developments

By C. ROBERT MOULTON

Consulting Editor, The National Provisioner

**I**N ORDER to keep on his toes in matters affecting the processing and merchandising of meat products the meat packer must know what is going on in the research field. During the past month several items of interest to the packer have appeared in scientific publications.

## EFFECT OF STORAGE CONDITIONS ON PALATABILITY OF BEEF

Under this title, Ruth Griswold and Marion Wharton of the Michigan Agricultural Experiment Station reported in the September-October issue of *Food Research* the results of a study of the effects of several types of storage on the palatability and tenderness of beef.

Right and left sides from three series of ten beef animals were subjected to different treatments. In one study, nine-day storage at 34 degs. F. was compared with storage for 37 days. In a second, results of storage at 60 degs. F. were compared with results of storage at the same temperature but with ultraviolet light used to control the growth of microorganisms. In a third, results of the usual method of storage at 36 degs. F. were compared with those of storage at 60 degs. F. using ultraviolet

lights. Lamps made by General Electric Co. and those manufactured by Westinghouse Electric and Manufacturing Co. (Sterilamps) were employed. Since the results obtained with the use of both lamps were the same, the authors report them as one item.

Meat stored 37 days at 34 degs. F. had somewhat stronger aroma and flavor, but was slightly less juicy, than meat stored for nine days. Differences in tenderness and desirability of flavor of the meats stored for the two periods were small.

Meat held at 60 degs. F. for 48 hours was less desirable in appearance and odor than the meat held under similar conditions but with ultraviolet light protection. The meats ripened by these two methods were similar in palatability and tenderness, however, showing that the ultraviolet lights in themselves had no effect on the quality of the stored meat.

Meat stored at 36 degs. F. and meat held for the same length of time at 60 degs. F. with irradiation graded approximately the same in palatability, but tenderness was found to be greater in the meat stored at the higher temperature.

## RELIABILITY OF ORGANOLEPTIC TESTS

Another article in the same issue of *Food Research* is of interest in connection with the preceding report. In it John W. Crist and H. L. Seaton discuss the use of tasting panels of research workers and others in judging flavor, taste, tenderness and other attributes of foods which must be tested by means of human reactions. The authors point out that modern advertising is based largely on the belief that "the people buy with their eyes." This is true in spite of the fact that it may not be entirely consistent in regard to such quality characteristics as taste and odor, but they point out that it is consistent from the standpoint of ability to form similar judgments in successive trials.

Some of the tests reported showed that the judges used in comparing foods could not do consistent work in distinguishing between different lots of a food except in judgments based on sight, where they were consistent.

The need for an all-inclusive and reliable technical method, or set of methods, was presented. Crist and Seaton are working on this. Meanwhile some effort can be made to professionalize the business of tasting packed foodstuffs. Tea tasters and wine tasters have operated satisfactorily, but without being subjected to rigorous biometrical control, analysis and interpretation. Tasting panels might be discarded and looking panels substituted. This manner of testing would be in accordance with the public's main method of selection.

Additional experiments might lead to the development of some type of test which would facilitate among ordinary operators a more accurate and consistent exercise of the sense of taste, either alone or jointly with vision and smell. The difficulties are many and subtle because the elements involved are so largely psychological. Hope for success is not especially bright.

## NICOTINIC ACID CONTENT OF MEAT AND MEAT PRODUCTS

McIntire, Waisman, Henderson and Elvehjem of the University of Wisconsin present in the November 10 issue of the *Journal of Nutrition* the results of their assays of meat foods for nicotinic acid. They found the liver and kidney to be richest in this vitamin. Liver had an average content of 18 milligrams per 100 grams of fresh tissue. All animal tissues contain a significant amount of nicotinic acid. Cooking and commercial processing cause some loss of the vitamin.

## FACTS ABOUT LARD REVEALED BY SURVEY

The November number of *Food Industries* carries a report of the joint work of the U. S. Agricultural Marketing Service and the American Meat Institute on lard. Parts of the report cover variations in production and distribution, types of containers used, kinds of lard produced and the Agri-

(Continued on page 31.)



## THEY DID IT WITH MIRRORS

Visibility of the National Live Stock and Meat Board's educational displays at the International Live Stock Exposition early this month was greatly improved by means of a continuous strip of mirrors (see upper part of photo). Thanks to the mirrors, which were placed at an angle, even persons who were unable to get close to the refrigerated cases could see the reflected displays clearly. This is an idea which a packer might use in building a permanent sales cooler display or an exhibit for an open house. Packer salesmen might pass it on to their dealers.



## Rath Volume and Earnings Greater During 1941 Year

**A** GAIN showing an increase over the preceding fiscal year in dollar sales, tonnage and number of animals slaughtered, Rath Packing Co. of Waterloo, Ia., reports net profits of \$2,726,549 for the fiscal year ended November 1, 1941, compared with \$2,206,059 earned in the year ended November 2, 1940. Net sales for the year just closed amounted to \$81,835,994, the largest in the firm's history, and total livestock slaughter was 78,268 head larger than in the 1940 fiscal year. At the close of the year the company had 6,195 employees, including all departments, and its payroll for the year was \$8,270,288. Total current assets on November 1 amounted to \$12,104,758 against \$4,197,600 in current liabilities.

JOHN W. RATH

According to the report of John W. Rath, president of the company, \$1,330,000 was spent on additions and improvements to the plant during 1941. For many years Rath has had a planned program of modernization and expansion; as a result it now possesses one of the most efficient meat packing plants in the United States.

Balance sheet of the Rath Packing Co. as of November 1, 1941:

ASSETS	
<b>Current Assets</b>	
Cash on hand and in banks .....	\$ 1,081,368.57
Accounts and notes receivable, less reserve .....	5,400,995.83
Employees' loans, advances and other accounts receivable .....	39,234.42
<b>Inventories:</b>	
Product, based on market less distributing and selling expense, except certain pork products priced on basis of cost, last in, first out .....	\$4,096,535.45
Raw materials, livestock and supplies at cost; hogs at cost on basis of last in, first out method .....	1,496,623.60
	5,583,159.05
<b>Total current assets .....</b>	<b>\$12,104,757.87</b>
<b>Other Assets</b>	
Investment and accounts with subsidiary .....	\$ 136,326.55
Cash surrender value of life insurance .....	112,279.45
Sundry accounts .....	1,597.02
<b>Total other assets .....</b>	<b>250,203.02</b>
<b>Fixed Assets, at Cost less Depreciation</b>	
Property, plant and equipment .....	\$9,794,134.52
Less reserves for depreciation .....	2,081,209.92
<b>Total fixed assets .....</b>	<b>7,712,924.60</b>
Deferred Charges .....	76,012.26
	<b>\$20,143,897.75</b>

## LIABILITIES

<b>Current Liabilities</b>	
Notes payable, banks ..	\$ 2,315,000.00
Accounts payable, including payrolls and interest .....	852,949.06
Provision for taxes, including income, social security, property and excise taxes .....	1,029,651.29
<b>Total current liabilities .....</b>	<b>\$ 4,197,600.35</b>
<b>Notes Payable Due Serially from May 1, 1943, to May 1, 1951 .....</b>	<b>2,700,000.00</b>
Contract with City of Waterloo, payable not less than \$4,500 per annum less installment due July 1, 1942, included in accounts payable .....	76,500.00
<b>Contingent Liabilities</b>	
Drafts drawn on customers and deposited .....	\$ 145,749.36
<b>Capital Stock and Surplus</b>	
5% preferred stock, par value \$100 per share; 30,000 shares .....	\$3,000,000.00
Common stock, par value \$10.00 per share; issued and outstanding—500,000 shares .....	5,000,000.00
Earned surplus .....	5,169,797.40
<b>Total capital stock and surplus .....</b>	<b>13,169,797.40</b>
	<b>\$20,143,897.75</b>

Income statement for fiscal year ended November, 1941:

INCOME STATEMENT	
Sales, less discounts, returns, etc. ....	\$81,835,994.12
Deduct cost of sales, selling; delivery and general and administrative expense, excluding depreciation and obsolescence .....	77,741,416.28
<b>Operating profit before depreciation and obsolescence .....</b>	<b>\$ 4,094,577.84</b>
Add other income, net of other expense .....	14,033.44
	\$ 4,108,611.28
<b>Deduct:</b>	
Depreciation and obsolescence .....	\$ 455,724.19
Interest and exchange paid .....	124,338.00
	580,062.19
<b>Profit before income and excess profits taxes .....</b>	<b>\$ 3,528,549.09</b>
Provision for federal and state income and excess profits taxes:	
Income taxes .....	\$ 738,000.00
Federal excess profits taxes .....	64,000.00
	802,000.00
<b>Net income transferred to surplus .....</b>	<b>\$ 2,726,549.09</b>

SURPLUS STATEMENT	
<b>Surplus—November 2, 1940:</b>	
Paid-in surplus .....	\$ 510,000.00
Earned surplus .....	3,548,363.20
<b>Total .....</b>	<b>\$ 4,058,363.20</b>
Add profit for the fiscal year ended November 1, 1941 .....	2,726,549.09
	\$ 6,784,912.29
<b>Deduct:</b>	
Dividends paid on preferred stock .....	\$ 150,000.00
Dividends paid on common stock .....	937,514.89
Past service retirement annuity premiums .....	527,600.00
	1,615,114.89
<b>Earned surplus—November 1, 1941 .....</b>	<b>\$ 5,169,797.40</b>

President Rath reports that the company carried on a refinancing operation during 1941 by which outstanding 10-year sinking fund 4 per cent debentures were retired from part of the proceeds of a 10-year serial loan totaling \$3,000,000 and payable one-tenth annually. This loan bears an interest rate lower than that on the debentures and can be retired at any time at a reasonable premium.

The Rath company has adopted the policy of pricing certain pork products for inventory purposes on the basis of cost, last in, first out. Other inventories shown in the balance sheet were priced in accordance with methods used in prior years. Had the old method been applied to the inventory of pork products, the inventory and income for the fiscal year would have been \$892,673.01 greater.

The company has undertaken a plan for annuities to employees upon their retirement at age 65. The cost of this plan is paid in part by the employee and a larger part by the company.

## No More Visitors in Meat Plants

Major meat packing plants at Chicago and other midwestern points were closed to visitors this week as the United States declared war on Japan. Special police were added to plant forces to guard against sabotage. These steps were taken at the request of federal and local authorities.

In announcing that Morrell plants would no longer be open to visitors, T. Henry Foster, John Morrell & Co., said:

"All of our plants are producing foodstuffs for the armed forces of the United States and for the democracies abroad. Nothing must be allowed to hamper production."

## NEW TIRE SALES BANNED

Sale of new automobile tires to all consumers except those holding top defense order ratings was prohibited this week by the OPM. This prohibition, which is effective until December 22, provides that no new automobile, truck or other type of tire or tube may be sold except on preference rating orders of A-3 or higher.

The restriction does not apply to the sale of used tires and tubes, retreaded tires, or to the sale of tires and tubes furnished with new or used vehicles.

A permanent plan for controlling tire distribution will be worked out during the 11-day period. The OPM has also restricted tire production except in filling A-3 orders and certain needs.

## RENDERERS MEET IN CHICAGO

The sixth annual meeting of the Association of American Producers of Domestic Inedible Fats was held in Chicago on December 8. The attendance was the largest ever present at one of these gatherings. The following officers were elected: President, D. M. Pfeiffer, Akron Soap Co., Akron, O.; vice president, Rae E. Walters, Harlan Rendering Co., Harlan, Ia.; secretary-treasurer, F. B. Wise. A report of the meeting will appear in the December 20 issue of THE NATIONAL PROVISIONER.

## Army Gives Contracts to 32 Packing Firms

THE Chicago Quartermaster Depot announced late this week that it had purchased 11,618,969 lbs. of frozen boneless beef and miscellaneous canned meat products for the U. S. Army. The awards were valued at \$2,650,038 and were distributed among 32 packing companies under the new share-the-business policy adopted recently by the Chicago Depot.

Firms receiving contracts under the announcement made this week are:

BONELESS BEEF		
Firm	Amount lbs.	Value
Swift & Company.....	590,520	\$139,197.01
Wilson & Co.....	450,000	104,398.00
Armour and Company.....	377,000	86,894.16
Cudahy Packing Co.....	113,000	26,241.60
Abraham Bros. Packing Co.....	106,750	24,494.90
Cook Packing Co.....	91,000	21,970.90
King's Packing Co.....	50,000	11,985.00
Geo. A. Hormel & Co.....	44,000	9,979.20
Peyton Packing Co.....	38,100	8,724.90
East Tennessee Packing Co.....	33,180	7,624.76
Hygrade Food Products Corp.....	30,000	6,966.00
Tovrea Packing Co.....	22,000	5,214.00
Total .....	1,946,150	\$453,690.43

VIENNA SAUSAGE		
Libby, McNeill & Libby.....	682,530	\$223,927.84
Cudahy Packing Co.....	200,988	73,443.35
Illinois Meat Co.....	180,000	55,800.00
Republic Food Products Co.....	148,500	53,578.80
Armour and Company.....	76,494	26,930.39
A. Flint & Sons Co., Inc.....	60,048	20,738.62
Hygrade Food Products Corp.....	60,012	20,776.15
Dold Packing Corp.....	44,928	15,557.07
Derby Foods, Inc.....	37,476	12,534.47
Total .....	1,499,976	\$503,337.29

PORK LUNCHEON MEAT		
Kingan & Co.....	1,080,000	\$335,587.32
Cudahy Packing Co.....	600,000	194,750.00
Rath Packing Co.....	262,464	86,153.80
Geo. A. Hormel & Co.....	176,304	57,524.16
Swift & Company.....	71,232	22,943.83
American Packing & Prov. Co.....	60,000	18,800.00
Total .....	2,250,000	\$715,759.11

CORNED BEEF HASH		
Libby, McNeill & Libby.....	1,050,084	\$180,944.64
Wilson & Company.....	949,932	167,076.58
Stokely Bros. & Co.....	299,988	52,315.11
United Packers, Inc.....	300,036	52,500.84
Cudahy Packing Co.....	189,980	36,141.84
Republic Food Products Co.....	189,980	35,021.96
Total .....	3,000,000	\$524,000.97

MEAT AND VEGETABLE STEW		
Libby, McNeill & Libby.....	562,548	\$ 87,146.67
College Inn Food Products Co.....	374,976	55,110.76
Stokely Bros. & Co.....	287,476	43,668.10
Gerber Products Co.....	260,880	30,068.27
Venice Maid Co.....	43,750	7,126.69
Walker's-Austex Chili Co.....	43,750	6,673.94
Total .....	1,513,380	\$231,824.43

MEAT AND VEGETABLE HASH		
The Ellis Canning Co.....	307,489 1/4	\$48,698.19
Thrifty Packing Co.....	187,515	29,296.56
Gerber Products Co.....	93,717	14,919.75
Butler Packing Co.....	93,757 1/4	13,890.00
Venice Maid Co.....	67,500	10,447.50
Total .....	949,979	\$117,949.50

DRY SALT CURED BACON		
Illinois Meat Company.....	124,992	\$ 30,598.04
Miller & Hart, Inc.....	124,992	30,223.08
Total .....	249,984	\$ 60,821.12

CHILI CON CARNE		
Thrifty Packing Co.....	387,000	\$ 39,730.35
Hirsch Bros. & Co.....	22,500	2,925.00
Total .....	409,500	\$ 42,655.35

In addition to its weekly request for bids on approximately 2,000,000 lbs. of boneless beef, the Chicago Depot asked for offers on another 1,000,000 lbs. of beef to take the place of a like amount bought earlier in the week (See page 9) for shipment to the Far East following the outbreak of war.

## Meats Give U. S. Soldier Many Nutrition Essentials

Meats supply a great proportion of the nutrition essentials in the diet of the American soldier, according to figures just made available by Colonel Paul Howe of the office of the Surgeon General of the Army. The proportions of the various nutrients contributed daily by meats are shown in the following table, compiled by the American Meat Institute from the official figures:

	Pct.
Proteins .....	43.4
Vitamin B <sub>1</sub> (thiamine).....	33.4*
Vitamin B <sub>2</sub> or G (riboflavin).....	35.4
Fat .....	30.4
Iron .....	36.5
Phosphorus .....	31.0
Energy .....	16.5
Vitamin A .....	12.5
Calcium .....	4.0

\*Cooked basis.

A wide variety of other foods in army menus bring the percentage, in the case of each nutrient, up to 100 percent.

Of the animal foods supplied the army, only in the case of calcium and vitamin A is a greater proportion supplied by foods other than meat. Milk products supply 52 percent of the calcium and butter supplies 16.3 percent of the vitamin A requirements.

## FSCC Purchases

Purchase by the Federal Surplus Commodities Corp. on December 12 consisted of 4,575,308 lbs. of canned pork products, 240,000 lbs. of cured pork, 9,550 pieces of beef bungs, 25,500 100-yd. bundles of hog casings, 294,140 lbs. of canned chicken and 640,520 lbs. of canned turkey.

The FSCC has announced that the following schedule of offerings will prevail during the holiday period:

Period	Submission Date	Final Acceptance Date
Week beginning Dec. 15....	Dec. 17	Dec. 19
Week beginning Dec. 22....	No offers will be received	
Week beginning Dec. 29....	Dec. 31	Jan. 8
Week beginning Jan. 5 and thereafter.	Each Wednesday	Each Friday

This notice is being given in advance so that packers may make heavier offerings on either December 17 or on December 31, and, by so doing, permit the usual total purchases.

## TENDERAY FRANCHISES EXPIRE

The exclusive franchise under which Kroger Grocery & Baking Co. has sold Tenderay beef in its stores expires on December 15. After that date, packers who have supplied this beef to the chain may sell it to independent stores, who may use the Tenderay name in merchandising it. Similarly, the H. C. Bohack Co. stores in New York will no longer have an exclusive right to Tenderay in that market. The Tenderay process itself will become available to meat packers throughout the country.

## GLOBE CO. ANNOUNCES EXECUTIVE ADDITIONS

The Globe Company, Chicago, prominent manufacturers of machinery and equipment for meat packers, sausage manufacturers and related concerns, this week announced additions to its executive personnel to enable the concern to increase the scope of its service and relationship with the industry.

Charles H. Dodge, formerly president of the company, will occupy the newly created position of chairman of the



C. E. GAMBILL



C. H. DODGE

board, Charles E. Gambill becomes president of the concern and Russell L. Gambill has been named as vice president in charge of sales. Oscar Biedermann, for 17 years in charge of Globe



R. L. GAMBILL



BIEDERMANN

production, has been named vice president in charge of manufacturing. He will be assisted by former chief draftsman Frank Bilek as engineering head.

Mr. Dodge made this statement:

"It is confidently expected that the executive additions will do much to help the Globe Company in providing better service for its customers. Charles E. Gambill brings to the Globe Company a wealth of experience in the development and manufacture of machinery and equipment.

"Russell L. Gambill has been associated with management and sales direction for many years, and has created a wide reputation for his work in sales, service and customer relationships. The combination of their development, manufacturing and sales experience should contribute materially to our constant efforts to serve the meat packing industry with good equipment, properly engineered and manufactured, and properly adapted to the needs of the field."

# NATURAL CASINGS ARE BEST FOR

## PORK SAUSAGE

because they are  
the most practical

*They give your  
sausage*

- better color
- better protection



Wilson's "Natural" Casings provide a form-fitting container for your sausage, giving it a natural, appetizing appearance, and making a tender, juicy product.

General Offices Chicago, Illinois



Plants and Branches in Leading Cities



# DO YOU KNOW

IN COLONIAL DAYS ICE WAS NOT AVAILABLE EXCEPT IN WINTER. FRESH MEATS WERE NOT ALWAYS WHAT THE TERM IMPLIED. SO CHOICE CUTS OFTEN WERE SERVED WITH SPICES..OR EVEN WITH PERFUME..ADDED



*Weather was used to preserve meats by the butchers of St. Petersburg, Russia, during the early 1800's. Frozen cattle, hogs and sheep were displayed in open markets. When a customer called, the meat cutter chipped off a chop.*

(COURTESY WHOLESALE GROCER NEWS)



*In medieval Florence, Italy, butchers had to pay taxes on imported meats. So when they brought in two carcasses they used to bury one under green leaves and expose only the other one to the view of the tax collector.*

## DO YOU KNOW how to get smoother, whiter BEEF?

More and more packers are using Bemis Bleaching Cloths to get their beef and veal to market smoother and lighter in color. Bemis Bleaching Cloths are efficient. They are highly absorbent. And they fit properly because they are cut to size. All raw

edges are double-hemmed to prevent raveling. Exceptionally durable, they can be used over and over again. Bemis Bleaching Cloths have many advantages over the use of yard goods. Write our nearest office today for complete details and free samples.

### BEMIS BRO. BAG CO.

420 Poplar Street, St. Louis, Mo.

OFFICES: Boston • Brooklyn • Buffalo  
Chicago • Denver • Detroit • East  
Pepperell • Houston • Indianapolis  
Kansas City • Los Angeles • Louisville  
Memphis



Minneapolis • New Orleans • New  
York City • Norfolk • Oklahoma City  
Omaha • Peoria • Pittsburgh • Salina  
Salt Lake City • San Francisco • Seattle  
Wichita





# Up and down the MEAT TRAIL

## J. P. Yates Dies at 58

Junius P. Yates, 58, manager of the Harrison plant of Swift and Company, Kearny, N. J., and president of the



J. P. YATES

Harrison By-Products Co., also of Kearny, died December 4 in the Neurological Institute, New York, after a lengthy illness. He began his employment with Swift and Company at the So. St. Joseph, Mo., plant in 1907 and held various positions in the accounting department, before being transferred to the Harrison plant as auditor in 1919. In 1931, he was appointed manager of the Harrison By-Products Co., a position he held until 1938, when appointed manager of the Harrison plant and president of the by-products company.

## Employee Wins \$5,000 Prize

Russell Trenholme, 36-year-old superintendent of the printing department of Wilson & Co. at the main plant at Chicago, was recently announced as winner of the \$5,000 first prize offered in a name suggestion contest by Chicago's new morning newspaper. The winning name, *Chicago Sun*, was suggested in many of the 222,000 letters received in the contest, but Mr. Trenholme's letter won out because his reasons for wanting a new paper were judged best.

## New Plant Features Bologna

The Easton Packing Co., Easton, Pa., will feature its Easton bologna, it was announced last week as the newly established organization swung into production. Located in the building formerly owned and operated by the late Harry Schafer, bologna manufacturer, the plant covers 40,000 sq. ft. and makes 20 items. H. E. Berky is president.

## MEAT BOARD DISPLAY AT GRAND NATIONAL

Thousands of visitors daily inspected the big exhibit of the National Live Stock and Meat Board at the Grand National Live Stock Exposition, which recently closed a sensational eight-day run at San Francisco's new Cow Palace. Photo shows Davenport Phelps, western manager of the Board, giving a radio description of Army and civilian cuts.

## Armour Buys Grand Forks, N. D., Plant for \$250,000

Negotiations were completed late last month under which Armour and Company came into possession of the Northern Packing Co., Inc., Grand Forks, N. D. W. S. Clithero, Armour vice president, and J. E. Pyle, manager of the company's West Fargo plant, were active in arranging the purchase. The purchase price, according to information from Grand Forks, was \$250,000.

Negotiations for sale of the plant are understood to have been under way for several months. Lack of operating capital has long been a problem with the company, which owed \$83,000 to the Reconstruction Finance Corp. This indebtedness will now be wiped out.

"We will make every effort to operate the plant in the interest not alone of Armour and Company, but also of the important agricultural territory of which Grand Forks is the center," stated George A. Eastwood, Armour president. "We are taking over immediately the operation of the plant and as soon as necessary steps are completed, will begin improving it so that it will measure up to our needs and to the possibilities of the territory."

## Personalities and Events Of the Week

William S. Jenks, 82, a meat packing executive for many years prior to his retirement several years ago, died at his home in Chicago this week. Mr. Jenks was at one time associated with Nelson Morris in the packing business and later became treasurer of the N. K. Fairbank Co.

Frederick W. Becker, 53, half owner of the Made-Rite Sausage Co., Sacramento, Calif., was instantly killed in an accident at the plant on November 29 while experimenting with mixing sausage. He is survived by the widow, Mrs. Marie Becker, and a son, F. W. Becker, jr.

John Jasper has been appointed general manager of Richter's Food Products, Inc., Chicago. Mr. Jasper started with the late Bruno Richter 22 years ago. Mrs. Bruno Richter is again taking a more active part in the conduct of the business.

Wesley Hardenbergh, president of the American Meat Institute, has been named chairman of one of three committees established by the American



Trade Association Executives to organize mutually cooperative programs with schools of business, engineering and agriculture as part of a broad plan to cope with post-war problems.

Charles Morris Pipkin, 66, a market correspondent for the Kansas City Stock Yards Co. for 22 years, died at his home on December 8 after an illness of several months. A veteran of the Spanish-American war, he was well known among livestock men of the Southwest.

The complete 50-year history of Geo. A. Hormel & Co., Austin, Minn., is summarized in words and pictures in the 34-page November issue of the *Squeal*, the company's news magazine. A reproduction of the first advertisement run by the company, early day price lists, a page from an account book kept by Geo. A. Hormel in 1893, and color photos of many of the company's canned and packaged products are among the features of the issue.

Harold F. North, director of industrial relations of Swift & Company, is in charge of arrangements for the annual Personnel Conference of the American Management Association, to be held at the Stevens hotel, Chicago, on February 4, 5 and 6. The sessions will review labor relations developments of the past year and consider the outlook for 1942.

Willis F. Hughes, 64, a distributor for the J. & F. Schroth Packing Co., Cincinnati, widely known in the provisions trade there, passed away at a Cincinnati hospital on November 27 following a cerebral hemorrhage. He retired five years ago because of poor health.

Swift & Company paid out \$31,311 in suggestion awards to company employees this year, it was announced recently. The increase over the amount paid out last year for improvement suggestions was \$5,000.

Louis Young, 75, former manager of the Stockyards Packing Co., Chicago, died on December 6 at the home of his daughter. Services were held on December 8 from the chapel at 2166 N. California ave.

New plant of the Glaxo Meat Corp., 617-621 11th ave., New York, is now in full operation. The corporation consists of S. W. Gintell, president; Seymour S. Glaxo, vice president, and Thomas E. Steeples, sales manager. The company operates under BAI supervision as a modern sausage manufacturing, smoked meats and meat specialties establishment. It has been newly equipped with "Buffalo" sausage machinery. Mr. Glaxo spent the past few weeks in South America.

Harry E. Altman and Martin A. Saxe, Spicene Co. of America, Long Island, N. Y. just returned from a New England trip, where they found business very good.

Consumer meat prices are not likely to show any decided increase in 1942 unless shipments abroad are materially increased, F. E. Wilhelm, executive vice president, Cudahy Packing Co., told

## Chicago Packers Feast and Frolic at Annual Dinner

(See opposite page.)

As evidenced by the accompanying photos, members of the Chicago Meat Packers and Wholesalers Association and their guests enjoyed a gay and colorful evening at the eighth annual dinner dance staged by the organization at the Medinah club on December 6. The affair was again a sellout, as might have been expected from the excellent dinner served and the fine floor show which followed. A snappy orchestra kept the dance floor filled far into the next morning. Among groups pictured on opposite page are:

- 1.—Mrs. Bruno Richter (left), Richter's Food Products Co., with members of the Richter party.
- 2.—Arthur C. Beahm, president of the association (standing, second from right), with Mrs. Beahm and the guests who were seated at their table.
- 3.—Chester A. Olsen (right), Wilson & Co. district manager, with guests.
- 4.—Everyone looked happy at the Bert Packing Co. table.
- 5.—Thomas J. Fennessy playing host at the Fennessy table.
- 6.—Brokers were there, too. This is the D. J. Gallagher, Inc., delegation.
- 7.—At the table of Lacy Lee, Inc. In background: Richard von Schrenk, The National Provisioner, and James P. Lennon.
- 8.—Max Rothschild, M. Rothschild & Sons, and his party. Max and William Youngblood, Glenn & Anderson Co., were in charge of arrangements for the dinner dance.
- 9.—Charley Beltz, district manager, Armour and Company, enjoying the evening with friends and associates.
- 10.—The H. Graver & Co. table abounded in good cheer. Standing: Mike Brennan, of Columbia Warehouse Co.
- 11.—W. G. Winkler, manager, meat cuts department, Armour and Company (left), and his guests shared in the general conviction that this year's party was the best yet.
- 12.—N. Beucher (left) and Ray Stephenson, Hess-Stephenson Co.
- 13.—Tobin Packing Co. party was headed by H. C. Kibler (right).
- 14.—Joseph Roti (center of photo, seated), with the Fulton Market Provision Co. aggregation.
- 15.—Ed Rooney, Swift & Company district manager, and Mrs. Rooney pause for a chat with Dewey Graver, H. Graver & Co., and J. J. O'Reilly, Armour and Company.
- 16.—A seated foursome composed of Edward T. Nolan (left), Richard von Schrenk and Chester H. Bowman, (right) of The National Provisioner Daily Market Service, and Joseph R. Walsh, Sunderland & DeFord.
- 17.—Dinner-dance group from E. G. James Co., Chicago brokerage firm, with E. G. James in left foreground.

participants in a district sales meeting at Peoria, Ill., on November 29. There is plenty of livestock, Mr. Wilhelm declared, and more meat should be produced in this country during 1942 than in the present year.

Premier Hotel Supply, Inc., has been formed to deal in meats and poultry at 270 Broadway, New York City. The firm is issuing 200 shares of no par value stock.

J. & F. Schroth Packing Co., Cincinnati, has granted wage increases ranging from 3 to 8c per hour to 198 employees in a contract negotiated with the Meat Cutters' and Butcher Workmen's union, an AFL affiliate, it was an-

nounced on December 3. The contract, which runs for one year, contains a modified union shop clause. It was signed by Elmer and Fred Schroth for the company.

Dr. Roger N. Wallach, chairman of the board and founder of the Sylvania Industrial Corp., manufacturers of Sylphrap and Sylphcase, died at his home in Briarcliff Manor, New York, on December 7. Dr. Wallach was head of the Grasselli Dye Stuffs Corp. before he founded the Sylvania firm in 1929. He was also treasurer and a director of Associate Owners, and president and a director of the Filatex Corporation.

Clem Crawford, Clem R. Crawford & Co., Pittsburgh, has returned from a six-week auto vacation trip. He spent the time visiting relatives in Philadelphia, Harrisburg and points in Indiana.

H. M. Mulberry, provision department, and D. A. Starbuck, dairy and poultry department, Swift & Company, Chicago, and E. T. Rainey, manager, St. Louis Independent Packing Co., St. Louis, Mo., were visitors in New York during the past week.

M. Weiss, manager, New York branch of Dubuque Packing Co., Dubuque, Ia., returned recently from an extended visit to the company's headquarters and reports that the new addition to the Iowa plant is making nice progress.

## Wezerek Heads Wholesalers

Gerhardt A. Wezerek was elected president of the United Wholesale Meat Dealers Association of Chicago at the organization's annual dinner and election of officers, held on December 6 at the Hamilton hotel. Other officers of the association include J. Lory, vice president; T. R. Enright, recording secretary and treasurer; H. J. Vedder, financial secretary, and P. Sullivan, business secretary. R. Dugdale, J. Leahy and J. Bykowski compose the board of directors, while members of the board of trustees are W. Isaacs, J. Vedder, A. Karow and G. E. Cronin.

ner

kers and  
g at the  
December  
at dinner  
nce floor  
e Richter  
(ht), with

National

Young-  
er dance.  
ning with

nnan, of

y (left),  
yet.

sion Co. A

or a chat  
y.

renk and  
vice, and

th E. G.

contract,  
ntains a  
It was  
roth for

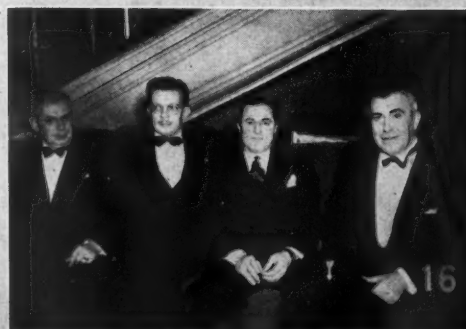
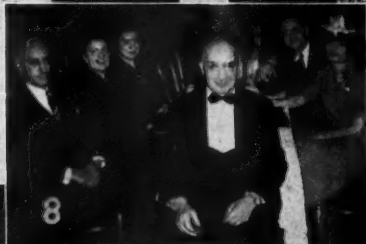
rman of  
sylvania  
rers of  
at his  
York, on  
head of  
before he  
929. He  
ector of  
nt and  
ation.

wford &  
from a  
He spent  
n Phila-  
s in In-

depart-  
airy and  
company,  
ager, St.  
Co., St.  
ew York

k branch  
ique, La.,  
extended  
rters and  
n to the  
gress.

13, 1941

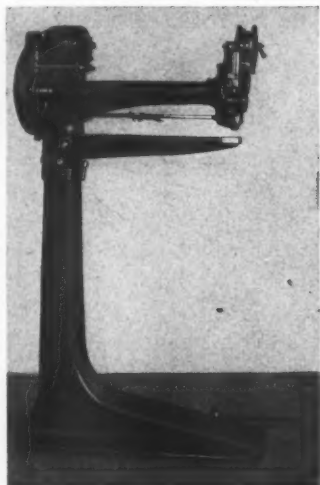




## Readily Opened for Inspection Quickly Re-Sealed

More and more Packers are recognizing the advantages of shipping their products in the

### BLISS WIRE-LOCK SEAL BOX



Bliss Heavy Duty Box Stitcher

They find it easy to seal after filling. It is readily opened for inspection and re-sealed without damage to the box or contents.

Leading Container Companies furnish this box to Packers in three pieces, with the Wire-Lock Arched Stitches attached to top panel and body of the box. The box is speedily assembled on the



Bliss Wire-Lock Seal Box

### BLISS BOX STITCHER

Its Inspection Feature provides a convenient, practical container for shipping poultry and meat products—pilfer-proof before and after inspection. Its three-piece construction, with reinforced corners, makes the strongest, safest fibre container available.

Ask for further details regarding this Bliss Box and the BLISS HEAVY DUTY BOX STITCHER for assembling it.

### DEXTER FOLDER COMPANY

330 West 42nd St., New York

Chicago, 117 W. Harrison St.  
Boston, 185 Summer St.

Dallas, J. E. Carter  
5241 Bonita Ave.

Philadelphia, 5th & Chestnut Sts.  
Cincinnati, 3441 St. Johns Place



MAKE THIS HANDY  
**PORK ROLL**  
OUT OF YOUR PORK  
SAUSAGE MEAT

CASING COST  
ONLY ½¢ PER LB.

Handy? You bet! Retailers need not weigh out the meat or use special containers. The housewife merely zips back the casing, cuts patties as wanted . . . no forming . . . then keeps what's left in the casing, fresh and free from ice-box odors. No wonder PORK ROLLS are replacing bulk sausage meat!

You gain these advantages for your product plus handsome printed trade-mark identification for only ½¢ per pound. ZIPP Casings are the only casings that retard spoilage because they "breathe" and allow gas to escape. Write today for samples . . . and inquire about ZIPP Casings for hard sausages.



### IDENTIFICATION, INC.

4541 N. Ravenswood Ave.

Chicago, Illinois



Nirosta  
Ham Boiler

Your Ham Maker will tell you about

### ADELMANN

He'll tell you how the elliptical springs close the ditch-bone cavity firmly, why the covers don't tilt, how the ham can expand while cooking, how the self-sealing cover retains the ham juices in the container, how shrinkage and operating time are greatly reduced. And when he gets through, you'll realize why Adelmans Ham Boilers are "The Kind Your Ham Makers Prefer."

Because of priorities on Aluminum, now available in Tinned Steel and Nirosta (Stainless) Steel only in a few selected sizes. Ask for particulars today.

### HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y. • Chicago Office, 332 S. Michigan Ave.

European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London. Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities. Canadian Representative: C. A. Pemberton & Co., Ltd., Toronto, Ont.

1916 - Our Twenty-fifth Anniversary - 1941



# Condenser Care Needed For Good Refrigeration Results

**T**HE condenser is the point in meat plant refrigerating systems where the heat of compression and the heat removed from chill rooms and coolers is unloaded into the atmosphere. The faster the heat is transferred from the refrigerant (ammonia) to the condenser cooling water, the lower is the condenser pressure and the more economical is the operation of the refrigerating system.

The larger meat packing plants, recognize the importance of the condenser and its effect on the operation of the refrigerating plant and few parts of the refrigerating system receive more careful attention. In the smaller plants, however, and particularly in sausage manufacturing plants, the functions of the condenser are understood, but there is some tendency to neglect it. The operators sometimes fail to inspect and service it for long periods or until back pressure builds up to an undesirable point. Even then the condenser may not be given the proper service if it is inconvenient to do so.

The ammonia condenser in the smaller meat packing and sausage manufacturing plant is frequently of the shell and tube type. These have a relatively large cooling surface and use water at low velocity. From 18 to 25 sq. ft. of cooling surface is used per ton of refrigeration on 2-ton jobs, and from 12 to 18 sq. ft. of cooling surface is used on 8-ton jobs. Water requirements are from 1 to 1½ gals. per minute per ton of refrigeration.

## Represent Good Practice

The above data represent good average practice. The information is given here as a check for packers and sausage manufacturers who wish to be sure that all parts of their refrigerating system are adequate to hold refrigerating costs within reasonable limits.

The difference between the temperature of the cooling water leaving the condenser and the temperature of the water entering the apparatus is a measure of the amount of work accomplished. It serves as a guide in determining the efficiency of the refrigerating system. It is very desirable to have thermometers in the water lines entering and leaving the condenser since they furnish a check on the condition of the apparatus and the efficiency with which it is functioning. However, these instruments will be of no value unless the information they furnish is used. Thermometers installed in water lines should be checked for accuracy and should be read carefully since the temperature split between the outgoing and incoming water is small.

Large quantities of heat are removed from the system by the condenser and the apparatus should have a high heat

transfer rate. The heat release in condensers varies from 100 to 200 B.t.u. per sq. ft. of cooling surface per deg. F. temperature difference per hour.

Temperature difference in this case refers to the difference between temperature of the ammonia gas and the cooling water. The heat transfer rate will depend on the quantity of water flowing through the condenser, the initial temperature of this cooling water and particularly on the degree to which cooling surfaces are free from foreign matter.

This foreign matter includes dust, dirt, cinders, water soluble gases, etc., which are carried into the condenser by

the cooling water, particularly when the condenser water is cooled in an atmospheric cooling tower and reused. Foreign matter settles out on the tubes to form gum, grime and slime. Fungus growths and algae thrive in this muck. Algae are not readily detected, but their presence is particularly objectionable because they bind the foreign matter to the condenser tubes. Chemical treatment of condenser water which is cooled and reused kills the algae and releases the dirt.

Foreign deposits on cooling surfaces of shell and tube condensers can be removed with a round wire brush. An air-driven tube cleaner must be used on hard scale deposits.

Fouled cooling surfaces of atmospheric condensers can be detected by visual inspection. Cost of cleaning fouled surfaces is small and is soon recovered through reduction in the amount of power used.

Some of the oil used to lubricate the

## Sausage Automatically Smoked and Cooked

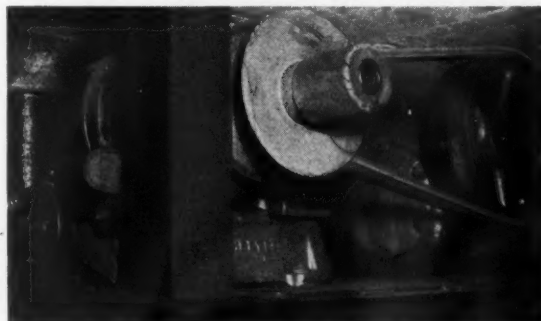
(Continued from page 11.)

small fan to provide the air movement.

Uniform temperature is obtained within the smokehouse by means of a thermostatic control on the main steam line connecting with the unit heaters. The sensitive bulb is located near the north end of the smokehouse close to the point where smoke is introduced, and is about 5 ft. from floor. The house is

for temperature, which actuates a diaphragm valve on the steam inlet.

According to Abe Miller, chief engineer of Illinois Meat Co., who was instrumental in the construction of the entire layout, the conveyor smokehouse arrangement obviates the necessity of unloading smokehouse each time before another batch of product can be brought



## SETS CONVEYOR SPEED

Close control of speed of conveyor through smokehouse is maintained by means of this variable speed motor pulley, which drives to a 12-in. diameter pulley on the high-speed shaft of the reducer. The present rate is approximately 1 ft. per min., but may be varied.

equipped with a recorder-controller whose dial is on exterior of east wall. Outside air dampers are manually controlled, since no variations are ordinarily required once the desired adjustments have been established. Occasionally, changes in atmospheric conditions necessitate minor adjustments.

Following removal from smokehouse, cages are manually transferred along the rail into the circulating cooker, where water at a temperature of approximately 180 degs. F. is sprayed over product for an average cooking time of about eight minutes. Having stood a few minutes after removal from cooker, product is transferred to cooler. No cold shower is used on product subsequent to cooking, since any shriveling which may occur through elimination of this operation is offset when the sausage is processed in the can. Cooker is equipped with a recording controller

in and results in uniform processing with a minimum of manual operations. Mr. Miller also points out that the arrangement is flexible, in that the capacity of the smokehouse can be increased by speeding up the conveyor and raising temperatures to the proper level.

The smokehouse and circulating cooker were constructed at the plant under Mr. Miller's supervision. The drop-finger conveyor, supplied by Link-Belt Co., is connected with a variable speed drive produced by Reeves Variable Speed Transmission Co.; motive power is furnished by a Continental Electric Co. ¼-h. p. motor operating at 1,160 r.p.m. Niagara Blower Co. supplied the unit heaters, while temperature control equipment on smokehouse and cooker is by Taylor Instruments Co. and Powers Regulator Co. H. C. Christensen, Chicago, was architect and engineer on the project.

ammonia compressor cylinders is vaporized by compression and heat and condenses in the ammonia condenser. As this oil is heavier than liquid ammonia, it settles out on the condenser cooling surfaces. The presence of a small quantity of oil in a condenser is not particularly objectionable and does not handicap condenser operation appreciably. However, oil is a foreign substance and should be removed from the condenser at intervals. If this oil is not drained periodically it may overflow and settle in the low side of the system where it may do considerable damage.

A ½-in. stop valve is large enough to drain oil from a condenser. This valve should be cracked when oil is being drained; if it is opened wide, liquid ammonia will flow instead of oil.

### SAGE IN ARMY SAUSAGE

Due to the imminent depletion of all American stocks of sage, and the probability that future imports will be small, authority has been granted on Army purchases to waive requirements in Federal Specification PP-S-91 for pork sausage. Under the amended specification the product shall be seasoned with salt, pepper, sugar and sage or a suitable substitute. Rosemary blended with marjoram and thyme, and dry essence of sage, which is oil of sage in a sugar or salt carrier, are suitable substitutes.

### WHOLESALE SALES: 1939

Packers' sales branches carrying stocks of product included 924 establishments in 1939 and had total sales amounting to \$1,076,480,000, according to a census of business report issued by the Department of Commerce covering wholesale trade operations during that year. These branches, with an average employment of 24,437 persons, had a total payroll of \$39,510,000 in 1939.

Manufacturers' sales offices in the meats and provisions field, maintaining no stocks, included 16 establishments in 1939 and turned in sales of \$14,331,000. They employed an average of 159 workers whose total remuneration during the year reached \$381,000.

The industry's service and limited-function wholesalers in 1939 consisted of 2,552 establishments whose total sales for the year were \$519,593,000. These firms, defined as "wholesale establishments engaged in buying and selling goods on their own account, and largely independent in ownership," employed an average of 18,032 persons during the year, who received total remuneration of \$29,196,000.

Agents and brokers operating in the meats and provisions field included 84 firms during 1939. These accounted for total sales of \$115,615,000, paying wages and salaries amounting to \$572,000 to an average of 263 employees in 1939.

### LIFT TRAILER RESTRICTIONS

Removal of all restrictions on production of truck trailers has been ordered by Donald M. Nelson, Director of Priorities. Under Limitation Order L-1-a production of truck trailers of five tons or more had been limited to two-thirds of the output during the first half of 1941.

Decision to exempt these heavy trailers from the limitation was reached by the division of civilian supply because it recognized that trailers of this type provide the most economical form of commercial highway transportation, both from the standpoint of cost and metals consumed. At the same time, Mr. Nelson removed all limitation on the production of bodies and cabs for medium motor trucks.

### PATENTS CORNED BEEF ROLL

U. S. Patent 2,247,425, recently issued to B. E. Williams, Chicago, and assigned to Industrial Patents Corp. of that city, covers the preparation of a corned beef product which consists of a roll of lean meat covered with pork caul fat and pickled in the customary manner.

Following curing, the rolls are subjected to dry heat in order to brown the exterior fat, after which water is added and the product thoroughly cooked by boiling.

# ONE PRODUCT



Our one product is COLD STORAGE DOORS. Incorporated in every JAMISON-BUILT DOOR are the results of over 50 years experience by engineers devoting their entire time and energy to this specialty. You benefit. You get better doors per dollar!

Consult nearest branch or address JAMISON COLD STORAGE DOOR CO., HAGERSTOWN, MARYLAND  
Jamison, Stevenson and Victor Doors

## JAMISON-BUILT

BUILT COLD STORAGE DOORS



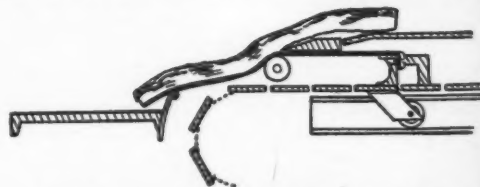
JAMISON-BUILT  
Super Freezer Door for  
lowest temperatures. See Bull. 125

For BEST RESULTS  
Use "NATURAL" Casings

For BEST QUALITY  
Buy NOSTRIP

**M**ONGOLIA IMPORTING COMPANY, Inc.  
 Imported Sausage Casings  
 274 WATER STREET NEW YORK CITY  
 TO MAKE YOUR SAUSAGE A NATURAL USE NATURAL CASINGS

Take advantage of the new features in the  
**O'CONNOR RIND REMOVER**



...**W. H. O'CONNOR**...  
 203 Hollywood Ave., East Orange, N. J.

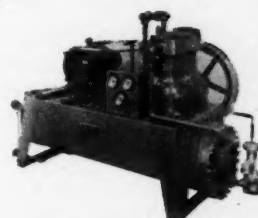


# ON GUARD

- ★ AGAINST HIGH REFRIGERATION COST
- ★ AGAINST INTERRUPTIONS DUE TO BREAKDOWNS, ADJUSTMENTS AND REPAIRS

WITH meat packing plants playing such a vital part in national defense, low-cost uninterrupted refrigeration is more important than ever. Emergencies like this emphasize the advantages provided by BAKER equipment. The BAKER Self-Contained Ammonia Unit, for example, achieves important savings by the use of Timken roller crankshaft bearings, Nickelite connecting rod bearings, full force feed lubrication, and other important features that reduce power consumption to the minimum.

Freedom from frequent, time-consuming, costly interruptions due to breakdowns, adjustments, and repairs is also assured. BAKER uses only the finest materials available for each part, carefully tested for ability to resist wear, breakage and distortion. Simplified design, precision manufacture, and thorough tests under actual load conditions before the machine leaves the factory are a further guarantee of long life and trouble-free performance. Write today for complete information.

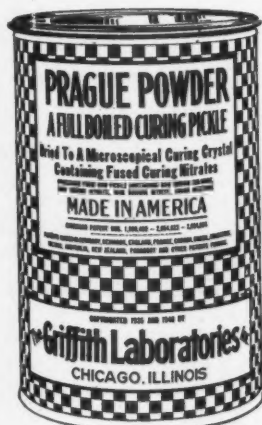


**BAKER** ICE MACHINE CO., INC.  
1514 EVANS ST. OMAHA, NEBRASKA  
Sales and Service in Principal Cities

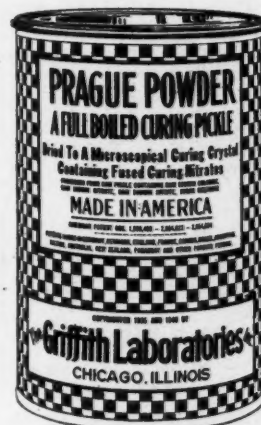
AUTHORITY ON MECHANICAL COOLING FOR 36 YEARS

# PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626



We serve you from Chicago, Newark and Toronto, Canada. We are making PRAGUE POWDER and PRAGUE POWDER PICKLE available anywhere in the world. The "Short Time Cure" is made possible by Immediate Pickle Contact in the Capillary System. The "Big Boy Pump" gives a gentle, yet positive, pressure and drives the rich, colorful pickle to the farthest part of the ham, making it a "Safe, Fast Cure." If you are in a hurry, Pump with Prague Powder Pickle. We advise the use of Prague Powder and Prague Powder Pickle for the "short-time cure." We advocate a safe, fast cure.



An Approved Curing Salt

An Approved Curing Salt

**"An Approved, Short Time Cure"**

**THE GRIFFITH LABORATORIES**

1415-1431 West 37th Street

Chicago, Illinois

37-47 Empire St., Newark, New Jersey

Canadian Factory and Offices: 1 Industrial St., Leaside, Toronto 12, Ontario



ammonia compressor cylinders is vaporized by compression and heat and condenses in the ammonia condenser. As this oil is heavier than liquid ammonia, it settles out on the condenser cooling surfaces. The presence of a small quantity of oil in a condenser is not particularly objectionable and does not handicap condenser operation appreciably. However, oil is a foreign substance and should be removed from the condenser at intervals. If this oil is not drained periodically it may overflow and settle in the low side of the system where it may do considerable damage.

A ½-in. stop valve is large enough to drain oil from a condenser. This valve should be cracked when oil is being drained; if it is opened wide, liquid ammonia will flow instead of oil.

### SAGE IN ARMY SAUSAGE

Due to the imminent depletion of all American stocks of sage, and the probability that future imports will be small, authority has been granted on Army purchases to waive requirements in Federal Specification PP-S-91 for pork sausage. Under the amended specification the product shall be seasoned with salt, pepper, sugar and sage or a suitable substitute. Rosemary blended with marjoram and thyme, and dry essence of sage, which is oil of sage in a sugar or salt carrier, are suitable substitutes.

### WHOLESALE SALES: 1939

Packers' sales branches carrying stocks of product included 924 establishments in 1939 and had total sales amounting to \$1,076,480,000, according to a census of business report issued by the Department of Commerce covering wholesale trade operations during that year. These branches, with an average employment of 24,437 persons, had a total payroll of \$39,510,000 in 1939.

Manufacturers' sales offices in the meats and provisions field, maintaining no stocks, included 16 establishments in 1939 and turned in sales of \$14,331,000. They employed an average of 159 workers whose total remuneration during the year reached \$381,000.

The industry's service and limited-function wholesalers in 1939 consisted of 2,552 establishments whose total sales for the year were \$519,593,000. These firms, defined as "wholesale establishments engaged in buying and selling goods on their own account, and largely independent in ownership," employed an average of 18,032 persons during the year, who received total remuneration of \$29,196,000.

Agents and brokers operating in the meats and provisions field included 84 firms during 1939. These accounted for total sales of \$115,615,000, paying wages and salaries amounting to \$572,000 to an average of 263 employees in 1939.

### LIFT TRAILER RESTRICTIONS

Removal of all restrictions on production of truck trailers has been ordered by Donald M. Nelson, Director of Priorities. Under Limitation Order L-1-a production of truck trailers of five tons or more had been limited to two-thirds of the output during the first half of 1941.

Decision to exempt these heavy trailers from the limitation was reached by the division of civilian supply because it recognized that trailers of this type provide the most economical form of commercial highway transportation, both from the standpoint of cost and metals consumed. At the same time, Mr. Nelson removed all limitation on the production of bodies and cabs for medium motor trucks.

### PATENTS CORNED BEEF ROLL

U. S. Patent 2,247,425, recently issued to B. E. Williams, Chicago, and assigned to Industrial Patents Corp. of that city, covers the preparation of a corned beef product which consists of a roll of lean meat covered with pork caul fat and pickled in the customary manner.

Following curing, the rolls are subjected to dry heat in order to brown the exterior fat, after which water is added and the product thoroughly cooked by boiling.

# ONE PRODUCT



Our one product is COLD STORAGE DOORS. Incorporated in every JAMISON-BUILT DOOR are the results of over 50 years experience by engineers devoting their entire time and energy to this specialty. You benefit. You get better doors per dollar!

Consult nearest branch or address JAMISON COLD STORAGE DOOR CO., HAGERSTOWN, MARYLAND

*Jamison, Stevenson and Victor Doors*

## JAMISON-BUILT

BUILT COLD STORAGE DOORS



JAMISON-BUILT Super Freezer Door for lowest temperatures. See Bull. 125

For BEST RESULTS  
Use "NATURAL" Casings

For BEST QUALITY  
Buy NOSTRIP

**M**ONGOLIA IMPORTING COMPANY, Inc.  
Imported Sausage Casings  
14 WATER STREET NEW YORK CITY  
TO MAKE YOUR SAUSAGE A NATURAL USE NATURAL CASINGS

Take advantage of the new features in the  
**O'CONNOR RIND REMOVER**



**...W. H. O'CONNOR...**  
203 Hollywood Ave., East Orange, N. J.

NS  
pro-  
n or-  
rector  
Order  
rs of  
ed to  
g the

heavy  
ached  
y be-  
f this  
form  
ation,  
t and  
time,  
on os  
for

OLL  
issued  
and as-  
rp. of  
s of a  
pork  
mary

e sub-  
brown  
ater is  
ughly

he  
R

..  
J.

3, 1941

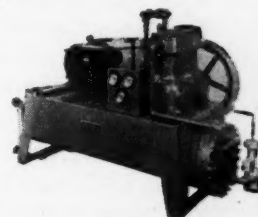


# ON GUARD

- ★ AGAINST HIGH REFRIGERATION COST
- ★ AGAINST INTERRUPTIONS DUE TO BREAKDOWNS, ADJUSTMENTS AND REPAIRS

WITH meat packing plants playing such a vital part in national defense, low-cost uninterrupted refrigeration is more important than ever. Emergencies like this emphasize the advantages provided by BAKER equipment. The BAKER Self-Contained Ammonia Unit, for example, achieves important savings by the use of Timken roller crankshaft bearings, Nickelite connecting rod bearings, full force feed lubrication, and other important features that reduce power consumption to the minimum.

Freedom from frequent, time-consuming, costly interruptions due to breakdowns, adjustments, and repairs is also assured. BAKER uses only the finest materials available for each part, carefully tested for ability to resist wear, breakage and distortion. Simplified design, precision manufacture, and thorough tests under actual load conditions before the machine leaves the factory are a further guarantee of long life and trouble-free performance. Write today for complete information.

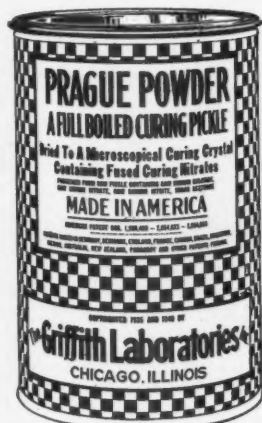


**BAKER** ICE MACHINE CO., INC.  
1514 EVANS ST. OMAHA, NEBRASKA  
Sales and Service in Principal Cities

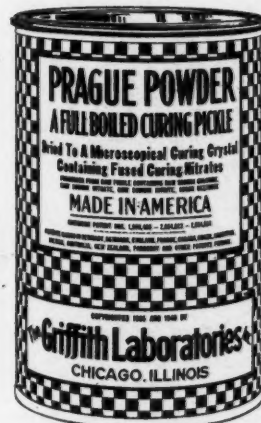
AUTHORITY ON MECHANICAL COOLING FOR 36 YEARS

# PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626



We serve you from Chicago, Newark and Toronto, Canada. We are making PRAGUE POWDER and PRAGUE POWDER PICKLE available anywhere in the world. The "Short Time Cure" is made possible by Immediate Pickle Contact in the Capillary System. The "Big Boy Pump" gives a gentle, yet positive, pressure and drives the rich, colorful pickle to the farthest part of the ham, making it a "Safe, Fast Cure." If you are in a hurry, Pump with Prague Powder Pickle. We advise the use of Prague Powder and Prague Powder Pickle for the "short-time cure." We advocate a safe, fast cure.



An Approved Curing Salt

An Approved Curing Salt

**"An Approved, Short Time Cure"**

**THE GRIFFITH LABORATORIES**

1415-1431 West 37th Street

Chicago, Illinois

37-47 Empire St., Newark, New Jersey

Canadian Factory and Offices: 1 Industrial St., Leaside, Toronto 12, Ontario

# HEEKIN



# CONTAINERS

## SPECIALISTS IN METAL LITHOGRAPHY THAT HAS CONSUMER SALES APPEAL . . .

Attractive, colorful lithographed cans certainly create an impression of quality. Both dealers and consumers want merchandise packed in attractive containers. For years Heekin has served packers with lithographed cans for every requirement. Today Heekin personal service is ready to assist you in making your present can more beautiful . . . more attractive for the purchaser. Write for information."

### SELL SHORTENING PROFITABLY IN METAL LITHOGRAPHED CONTAINERS BY HEEKIN

*Heekin Lithographed Container successes in every field should convince you of the advantages of an attractive Heekin Lithographed Container in the shortening field in preference to a carton.*

**THE HEEKIN CAN COMPANY - CINCINNATI, OHIO**



The  
**STANGE CHEF**

*is at your service!*

Let the STANGE Chef help you develop a special seasoning for your particular product. He will give your sausage, meat loaves and specialties a tempting flavor appeal that your customers will find hard to resist . . . and they'll come back for more! Stange Seasonings are designed to take the guesswork out of the seasoning operation . . . let the Stange Chef prove it!

**WM. J. STANGE COMPANY**  
2536-40 W. MONROE ST. • CHICAGO, ILLINOIS

Western { 923 E. 3rd St., Los Angeles  
Branches { 1250 Sansome St., San Francisco

## BOLOGNA TUBING

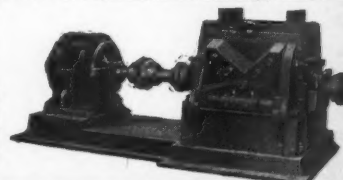
Eliminate the possibility of large loss through the dropping of overstuffed bologna in carelessly stapled artificial casings with BOLOGNA TUBING from CAHN! Send today for full particulars and prices of this positive protection!

*fred c. cahn*  
222 W. ADAMS ST., CHICAGO, ILLINOIS  
Selling Agent: THE ADLER COMPANY, CINCINNATI

## DIAMOND DOUBLE ANVIL HOGS SAVE REDUCING COSTS FOR LEADING PACKERS

Furnished in eight sizes from No. 15 with 18" discs and carrying 12 knives to No. 60 with 60" discs and carrying 36 knives. For detached drive or direct-connected. Used by packers in every large country to reduce fat, scrap, bones, cracklings, heads, offal, etc. at lowest operating cost and highest efficiency.

**CAPACITIES UP TO 60,000 LBS. per hour!**  
No matter what your requirements, there's a DIAMOND hog installation to fill the bill. Capacity and economy are certain. ASK US for further information and prices. ADDRESS INQUIRIES TO DEPT. NP12.



**DIAMOND IRON WORKS, INC.**  
ESTABLISHED 1898  
CHICAGO, ILL. DIVISION OF  
MIDLAND IRON WORKS, INC.



## U. S. Lard Stocks Show Little Change; Pork Up

**A**DDITIONS almost balanced withdrawals from U. S. lard stocks during November and the December 1 total of 172,027,000 lbs. was only about 1 million lbs. smaller than on December 1.

Packers added to their pork and beef holdings during November; U. S. pork stocks totaled over 351 million lbs. on December 1 against 313 million lbs. on November 1. Most of the increase was in freezer pork and S. P. pork in cure. There was a substantial increase in frozen beef holdings.

Compared with last year, the figures on processing—meat frozen and put into cure during November—showed the effects of smaller hog marketing.

Storage stocks in the United States on December 1, as reported by the U. S. Department of Agriculture:

	Dec. 1, '41 lbs.	Nov. 1, '41 lbs.	5 Year Av. lbs.
Beef, frozen.....	97,846,000	75,047,000	62,125,000
In cure.....	13,974,000	11,553,000	13,428,000
Cured.....	3,648,000	3,198,000	4,112,000
Pork, frozen.....	98,015,000	74,156,000	98,707,000
D.S. in cure.....	39,187,000	38,256,000	27,856,000
D.S. cured.....	22,296,000	26,838,000	14,953,000
S.P. in cure.....	123,215,000	111,783,000	144,848,000
S.P. cured.....	69,579,000	62,235,000	75,706,000
Lamb and mutton frozen.....	6,400,000	4,783,000	4,504,000
Frozen and cured trimmings, etc.	72,830,000	63,553,000	66,790,000
Lard.....	172,027,000	173,156,000	107,731,000
Rendered pork fat.....	4,896,000	4,270,000	.....
Product placed in cure during:			
Beef, frozen.....	49,175,000	34,176,000	34,278,000
Beef put in cure.....	8,638,000	7,750,000	8,290,000
Pork, frozen.....	69,977,000	92,238,000	69,152,000
D.S. pork put in cure.....	45,252,000	45,344,000	40,665,000
S.P. pork put in cure.....	179,534,000	208,477,000	168,939,000
Lamb and mutton frozen.....	3,221,000	1,611,000	1,699,000

FSCS and SMA report that they hold 9,627,000 lbs. of cured pork, and no lard in cold storage warehouses outside of processors' plants. These amounts are included in total stocks.

## MEAT BOARD REVIEWS PROGRAM

The nation's livestock and meat industry, recognizing its responsibility in meeting the food needs of the Army, insuring adequate food for the civilian population and filling the ever-increasing demands for shipments of food abroad, has geared its activities to meet that responsibility, Albert K. Mitchell, Bell Ranch, N. M., chairman of the National Live Stock and Meat Board, told members at the semi-annual meeting of the Board last week in Chicago.

Tentative figures for the first nine months of 1941, according to Mr. Mitchell, show an increase of 4 per cent in meat consumption per capita over that of a year ago, despite a record total consumption of 18 billion, 712 million lbs. last year. Meat consumption in the Army exceeds 1½ million lbs. daily, he said.

In his semi-annual report to the Board, R. C. Pollock, general manager, explained the activities of the organization in developing special meat cuts for Army use, assisting in the training of

Army cooks and meat specialists, carrying the theme of health defense to the civilian consumer by means of a staff of 12 home economists, and continuing its broad research program in colleges and universities. He called for an "all-out" cooperative effort by everybody.

## LARD YIELD AND PRODUCTION

Average yield of lard per 100 pounds live weight during October, 1941, was 13.12 lbs., compared with 12.98 lbs. in September, 1941, and 11.42 lbs. in October, 1940. These yields represent 30.72 lbs. per animal in October, 1941, compared with 31.67 lbs. in September, and 25.68 lbs. per animal in October, 1940.

Production, estimated on the basis of number of hogs slaughtered under federal inspection during the month, totaled 127,469,000 lbs. in October, 1941; 92,231,000 lbs. in September, and 114,789,000 lbs. in October, 1940. Lard rendered during October, 1941, includes 13,334,000 lbs. of rendered pork fat.

## MARGARINE PRODUCTION

Margarine produced in October, 1941, according to report of U. S. Treasury Department:

	Oct. 1941, lbs.	Oct. 1940, lbs.
Production of uncolored margarine.....	33,853,160	29,944,880
Production of colored margarine.....	206,420	215,193
Total production.....	34,059,580	30,160,073
Uncolored margarine with- drawn tax paid.....	33,870,068	29,459,381
Colored margarine with- drawn tax paid.....	62,372	30,102

## NAME SAFETY OFFICERS

C. M. Mense, Lehigh Safety Shoe Co., Allentown, Pa., was named general chairman of the meat packing, tanning and leather industries section of the National Safety Council at the recent thirtieth annual safety congress in Chicago. Ray Gillett, Rath Packing Co., Waterloo, Ia., was named vice chairman in charge of membership and Clyde R. Powell, Endicott Johnson Corp., secretary.

Committee chairman named include Tom Miller, Crocker Packing Co., engineering committee; Charles L. Moll, Fouke Fur Co., poster committee; A. F. Soutar, R. H. Buhrke Co., program committee; J. H. Peebles, Winslow Bros. & Smith Co., publicity committee, and F. C. Prindle, Elkland Leather Co., statistics committee.

Members at large are M. O. Anderson, King's Packing Co.; L. O. Cheever, John Morrell & Co.; H. L. Clover, International Shoe Co.; E. E. Drews, Libby, McNeill & Libby; C. T. Healy, John Wenzel Co., Inc.; H. V. E. Hunter, Hunter Packing Co.; Eber S. Lusk, Peter Eckrich & Sons, Inc.; Wilson Palmer, United Shoe Machinery Corp.; Philip G. Rhoads, J. E. Rhoads & Sons; H. G. Schaffner, Schaffner Bros. Co.; Fayette Sherman, George A. Hormel & Co., and C. R. Sims, American Oak Leather Co.

**GOOD MOOS.**—The American Dairy Association is tying in with meat. It plugs cheese with meat, evaporated milk with meat, butter with steak.

## CUT-OUT RESULTS IMPROVED FOR ALL WEIGHTS

(Chicago costs and prices, first four market days of week)

This week's hog test reflects the sudden market changes due to news from abroad. Compared with a week earlier, average cost of light hogs was up 55c, medium butchers were 50c per cwt. higher and heavy hogs were up 46c. The rise in total product values was even sharper—84c per cwt. for product from light butchers, 73c per cwt. on mediums and 68c per cwt. on heavies. Improvement in cut-out results brought light and medium butchers out of the red and heavy hogs cut at a loss of only 4c per cwt.

—180-220 lbs.—				—220-240 lbs.—				—240-270 lbs.—			
	Pct. live wt.	Price per lb.	Value per cwt. alive		Pct. live wt.	Price per lb.	Value per cwt. alive		Pct. live wt.	Price per lb.	Value per cwt. alive
Regular hams.....	14.10	20.7	\$2.92	13.90	20.1	\$2.79	13.80	19.8	\$2.73		
Picnics.....	5.70	18.6	1.06	5.50	18.6	1.02	5.50	18.6	1.02		
Boston butts.....	4.00	20.3	.81	4.00	20.0	.80	4.00	19.5	.78		
Loins (blade in).....	9.90	15.0	1.78	9.70	17.7	1.72	9.70	17.3	1.68		
Bellies, S. P.....	11.00	15.3	1.74	9.70	15.6	1.51	7.90	14.6	1.15		
Bellies, D. S.....	.....	.....	.....	2.00	11.2	.22	4.00	10.9	.44		
Fat backs.....	1.00	8.1	.08	3.00	8.4	.25	4.20	8.8	.37		
Plates and jowls.....	2.50	9.2	.23	2.80	9.2	.26	3.30	9.2	.30		
Raw leaf.....	2.20	10.5	.23	2.10	10.5	.22	2.10	10.5	.23		
P. S. lard, rend. wt.....	12.40	10.4	1.29	11.40	10.4	1.19	10.60	10.4	1.10		
Spareribs.....	1.70	14.7	.25	1.80	12.3	.20	1.80	10.8	.17		
Trimming.....	3.00	13.3	.40	2.80	13.3	.37	2.80	13.3	.37		
Feet, tails, neckbones.....	2.00	.....	.15	2.00	.....	.14	2.00	.....	.14		
Offal and miscellaneous.....	.....	.....	.47	.....	.....	.47	.....	.....	.47		
<b>TOTAL YIELD AND VALUE.....</b>			<b>\$11.41</b>	<b>70.50</b>			<b>\$11.16</b>	<b>71.50</b>			<b>\$10.95</b>
Cost of hogs per cwt.....		\$10.59			\$10.54			\$10.46			
Condemnation loss.....		.06			.06			.06			
Handling and overhead.....		.60			.52			.47			
<b>TOTAL COST PER CWT.</b>											
ALIVE.....		\$11.25			\$11.12			\$10.99			
<b>TOTAL VALUE.....</b>		<b>11.41</b>			<b>11.16</b>			<b>10.95</b>			
Profit per cwt.....		.16			.04			.04			
Loss per cwt.....		.....			.....			.....			
Loss last week.....		.08			.15			.23			

# CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

## CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., December 11, 1941.

REGULAR HAMS		
	Green	*S.P.
8-10	22 1/4	23
10-12	22 1/4	23
12-14	22 1/4	23 1/2
14-16	22 1/4	23 1/2
10-16 range	22	22 1/2

BOILING HAMS		
	Green	*S.P.
16-18	21 1/4	22 1/4
18-20	21	22
20-22	21	22
16-20 range	21 @ 21 1/4	22
16-22 range	21	22

SKINNED HAMS		
	Fresh & Fr. Frsn.	*S.P.
10-12	24 1/4	25
12-14	24 1/4	25
14-16	24 1/4	25
16-18	24 1/4	25 1/4
18-20	24 1/4	25 1/4
20-22	24 1/4	25 1/4
22-24	24 1/4	25 1/4
24-26	24 1/4	25 1/4
26-28	24 1/4	25 1/4
28 up, No. 2's inc.	21 1/4	22 1/4

PICNICS		
	Green	*S.P.
4-6	19 1/4	20 n
6-8	19 1/4	20 n
8-10	19 1/4	20 n
10-12	19 1/4	20 n
12-14	19 1/4	20 n
8 up, No. 2's inc.	20	20 n
Short shank 1/2 @ 1/2c over.		

GREEN AMERICAN BELLIES		
18-20	13	
20-25	12 1/4	

BELLIES		
	(Square Cut Seedless)	
	Green	*D.C.
6-8	17 @ 17 1/4	18
8-10	16 1/4 @ 17 1/4	17 1/4
10-12	16	17
12-14	15 1/4	16 1/4
14-16	15 1/4	16 1/4
16-18	15	16 1/4

\*Quotations represent No. 1 new cure.

D. S. BELLIES		
	Clear	Rib
16-18	12 1/4 n	12 1/4
18-20	12 1/4	12 1/4
20-25	12	12
25-30	12	12
30-35	11 1/4	11 1/4
35-40	11 1/4	11 1/4
40-50	11	11

D. S. FAT BACKS		
6-8	9 1/4	
8-10	9 1/4	
10-12	9 1/4	
12-14	9 1/4	
14-16	9 1/4	
16-18	10 1/4	
18-20	10 1/4	
20-25	11 1/4	

OTHER D. S. MEATS		
Regular plates.....	6-8	12 1/4 n
Clear plates.....	4-6	9
D. S. jowl butts.....		10
S. P. jowls.....		10
Green square jowls.....		12
Green rough jowls.....		9 1/4 @ 10

## WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Dec. 6.....	10.02 1/4 n	10.20 n	10.37 1/4 n
Monday, Dec. 8.....	10.55 n	10.70 n	10.87 1/4 n
Tuesday, Dec. 9.....	10.37 1/4 n	10.65 ax	10.87 1/4 n
Wednesday, Dec. 10.....	10.27 1/4 n	10.55 ax	10.87 1/4 n
Thursday, Dec. 11.....	10.55 n	10.75 n	11.00 n
Friday, Dec. 12.....	10.65 n	10.82 1/4 b	11.25 n

## Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.....	12 1/4
Kettle rend., tierces, f.o.b. Chgo.....	13 1/4
Leaf, kettle rend., tierces, f.o.b. Chgo.....	13 1/4
Neutral, tierces, f.o.b. Chicago.....	12 1/4
Shortening, tierces, c.a.f. Chicago.....	15 1/4

## Havana, Cuba Pure Lard Price

Wednesday, December 10.....15.95

## FUTURE PRICES

SATURDAY, DECEMBER 6, 1941

	Open	High	Low	Close
LARD:				
Dec. ....	9.92 1/4	9.95	9.92 1/4	9.95
Jan. ....	10.15-12 1/4	10.15	10.10	10.10
Mar. ....	11.50	11.52 1/2	11.47 1/2	11.47 1/2 b
May ....	11.75	11.75	11.70	11.70 ax
July ....	11.90			11.90 ax

Sales: Dec. 2; Jan. 14; Mar. 5; May 18; July 1; total, 40 sales.

Open interest: Dec. 11; Jan. 948; Mar. 650; May 512; July 56; total, 2,177 lots.

MONDAY, DECEMBER 8, 1941

LARD:				
Dec. ....	10.55	10.55	10.40	10.47 1/4 ax
Jan. ....	10.57 1/2-60	10.55	10.25	10.57 1/2-60
Mar. ....	12.00-20	12.42 1/2	11.75	12.02 1/2-60
May ....	12.40-60	12.60	11.85	12.25 b
July ....	12.75	12.75	12.05	12.47 1/4 ax

Sales: Dec. 6; Jan. 147; Mar. 144; May 156; July 25; total 478 sales.

Open interest: Dec. 10; Jan. 874; Mar. 614; May 527; July 58; total, 2,083 lots.

TUESDAY, DECEMBER 9, 1941

LARD:				
Dec. ....	10.55	10.55	10.22 1/2	10.27 1/4 b
Jan. ....	10.60	10.72 1/2	10.35	10.45 b
Mar. ....	12.25	12.25	11.77 1/2	11.85 b
May ....	12.40	12.40	11.95	12.07 1/2-05

Sales: Dec. 8; Jan. 88; Mar. 113; May 112; July 13; total 334 sales.

Open interest: Dec. 14; Jan. 844; Mar. 595; May 534; July 59; total, 2,046 lots.

WEDNESDAY, DECEMBER 10, 1941

LARD:				
Dec. ....	10.30	10.30	10.20	10.20
Jan. ....	10.37 1/2	10.50	10.32 1/2	10.35 ax
Mar. ....	11.80	11.95	11.72 1/2	11.75 ax
May ....	12.00	12.15	11.95	11.95
July ....	12.25	12.35	12.20	12.20

Sales: Dec. 4; Jan. 67; Mar. 55; May 95; July 16; total, 237 sales.

Open interest: Dec. 8; Jan. 814; Mar. 578; May 517; July 65; total, 1,982 lots.

THURSDAY, DECEMBER 11, 1941

LARD:				
Dec. ....	10.40	10.47 1/2	10.40	10.47 1/2
Jan. ....	10.45	10.60	10.45	10.57 1/2 ax
Mar. ....	11.92 1/2	12.05	11.92 1/2	12.00
May ....	12.07 1/2	12.25	12.07 1/2	12.20-22 1/2
July ....	12.40	12.47 1/2	12.40	12.45 ax

Sales: Dec. 2; Jan. 55; Mar. 29; May, 68; July, 4; total, 158 sales.

Open interest: Dec. 7; Jan. 788; Mar. 583; May, 525; July, 67; total, 1,965 lots.

FRIDAY, DECEMBER 12, 1941

LARD:				
Dec. ....	10.52 1/2	10.57 1/2	10.45	10.57 1/2
Jan. ....	10.65	10.65	10.52 1/2	10.62 1/2 b
Mar. ....	12.12 1/2-15	12.15	11.97 1/2	12.05 b
May ....	12.30	12.30	12.15	12.30 ax
July ....	12.45	12.47 1/2	12.40	12.47 1/2

Sales: Dec. 2; Jan. 55; Mar. 29; May, 68; July, 4; total, 158 sales.

Open interest: Dec. 7; Jan. 788; Mar. 583; May, 525; July, 67; total, 1,965 lots.

## Large Pork and Lard Transfers to Britain

Delivery of meat industry products to the British government, for shipment under provisions of the lend-lease act, included about 25,100,000 lbs. of lard and 39,650,000 lbs. of pork during October, according to figures released this week by the Department of Agriculture. Delivery of agricultural products during October reached 550,000,000 lbs.

From April 29 to November 1, the Surplus Marketing Administration delivered 210,828,234 lbs. of pork, 186,714,762 lbs. of lard, 1,765,639 lbs. of hog casings, 10,994 lbs. of dried beef, 57,525 lbs. of canned sausage and 1,120,000 lbs. of margarine to British authorities.

## Trading in Lard, Cotton Oil Futures Diminishes

The volume of futures trading in cottonseed oil was 101,700,000 lbs., a decrease of 56 per cent compared with October. On the New York Produce Exchange, trading in cottonseed oil totaled 98,520,000 pounds during November compared with 225,360,000 in October; and on the New Orleans Cotton Exchange 3,180,000 pounds compared with 7,140,000. There was no trading in cottonseed oil on the Chicago Board of Trade.

Trading in lard on the Chicago Board of Trade during November aggregated 177,850,000 lbs., a decrease of 43 per cent compared with October, according to the U. S. Department of Agriculture. Open contracts in lard decreased 7 per cent during November with 120,550,000 lbs. reported on November 29.

## OCTOBER MEAT PRODUCTION

Tonnage of meat produced in packing plants under federal inspection (dressed weight of animals slaughtered) during October with comparisons (figures in millions of pounds):

	Beef	Lamb & Veal	Pork & Mutton	Lard*	Lard**
1941					
October .....	578	65	67	725	127
September .....	525	50	63	635	110
August .....	500	49	60	550	88
July .....	515	50	62	595	106
June .....	466	46	54	623	118
May .....	487	52	65	723	140
April .....	423	50	62	680	126
March .....	405	44	62	704	130
February .....	371	40	61	667	118
January .....	453	43	70	789	130
October					
1941 .....	578	65	67	725	127
1940 .....	478	50	70	747	115
1939 .....	444	55	62	601	100
January-October, Incl.					
1941 .....	4,731	495	627	6,591	1,194
1940 .....	4,116	470	584	6,789	1,200
1939 .....	3,976	469	577	5,686	971

\*Unrendered. \*\*Rendered.

†Includes 13,334,000 lbs. rendered pork fat.

## MEAT IMPORTS AT NEW YORK

Imports for the period November 27 to December 3, inclusive, at New York:

Point of origin	Commodity	Amount lbs.
Argentina—	Canned corned beef.....	322,098
	—Salted bull beef.....	67,408
	—Cooked mutton .....	2,213
Canada—	Pork sausage .....	1,221
	—Dry salt pork.....	190
	—Fresh frozen beef livers.....	31,861
	—Fresh beef tongues.....	5,861
	—Beef blood .....	100
	—Fresh boned bull meat.....	19,871
	—Frozen lamb livers.....	2,520
Cuba—	238 fresh chilled beef carcasses.....	131,000
	—Fresh chilled beef cuts.....	26,333
	—Fresh chilled pork spare ribs.....	1,000
	—Jerked beef .....	47

## CANNED BEEF IMPORTS

Imports of canned beef into the United States during September, 1941:

Country	Lbs.
Argentina .....	8,692,182
Brazil .....	3,066,390
Paraguay .....	2,911,618
Uruguay .....	2,207,434
Cuba .....	450
Total .....	2,068,490
Value .....	\$15,978,264

# MEAT AND SUPPLIES PRICES

Chicago

## WHOLESALE FRESH MEATS

### Carcass Beef

	Week ended Dec. 10, 1941 per lb.	Cor. week, 1940 per lb.
Prime native steers—		
400-600	nominal	22
600-800	nominal	22
800-1000	nominal	22½
Good native steers—		
400-600	20 @ 20¼	19¼
600-800	18½ @ 19¼	19¼
800-1000	17½ @ 18½	19¼
Medium steers—		
400-600	18 @ 19	17 @ 17½
600-800	17½ @ 18	17
800-1000	16½ @ 17½	17
Heifers, good, 400-600	19½ @ 20¼	17½ @ 18½
Cows, 400-600	18½ @ 19¼	12 @ 12½
Hind quarters, choice	22	24
Fore quarters, choice	17	16

### Beef Cuts

Steer loins, choice, 60/85	31	unquoted
Steer loins, No. 2	27	31
Steer short loins, choice, 30/35.38	25	unquoted
Steer short loins, No. 2	23	40
Steer loin ends (hips)	25	35
Steer loin ends, No. 2	24	30
Cow loins	19	18
Cow short loins	18	20
Cow loin ends (hips)	18	20
Steer ribs, choice, 30/40	23	unquoted
Steer ribs, No. 1	20	26
Steer ribs, No. 2	19	25
Cow ribs, No. 2	16	13
Cow ribs, No. 3	14	12
Steer rounds, choice, 80/100	20¼	unquoted
Steer rounds, No. 1	20½	18½
Steer rounds, No. 2	19½	18
Steer chuck, choice, 80/100	17	unquoted
Steer chuck, No. 1	16¼	17¼
Steer chuck, No. 2	16	17
Cow rounds	18	14
Cow chucks	14½	13½
Steer plates	10¼	12½
Medium plates	10¼	11
Briskets No. 1	12½	17
Cow navel ends	11	9½
Steer navel ends	9	10
Fore shanks	11½	8
Hind shanks	9	7½
Strip loins, No. 1 buns	63	40
Strip loins, No. 2	45	33
Sirloin butts, No. 1	33	28
Sirloin butts, No. 2	27	23
Beef tenderloins, No. 1	69	68
Beef tenderloins, No. 2	55	65
Rump butts	26	26
Flank steaks	27	25
Shoulder clods	19	18
Hanging tenderloins	16	15
Insides, green, 12@18 range	21¼	19
Outsides, green, 8 lbs. up	20¼	16¼
Knuckles, green, 8 lbs. up	20¼	17½

### Beef Products

Brains	9	7
Hearts	11	10
Tongues	18	18
Sweetbreads	16	14
On-tail	10	9
Fresh tripe, plain	8	8
Fresh tripe, H. C.	12	10
Livers	22	21
Kidneys	8	9

### Veal

Choice carcass	18¼	16 @ 17
Good carcass	18½	14 @ 15
Good saddles	23	20
Good racks	17	14
Medium racks	15	11

### Veal Products

Brains, each	12	10
Sweetbreads	32	19
Calf livers	58	53

### Lamb

Choice lambs	19	15
Medium lambs	18	14
Choice saddles	23	17
Medium saddles	22	12
Choice fores	16	11
Medium fores	15	11
Lamb fries	28	28
Lamb tongues	17	17
Lamb kidneys	15	15

### Mutton

Heavy sheep	8	5½
Light sheep	10	7
Heavy saddles	10	9
Light saddles	12	10
Heavy fores	8	6
Light fores	8	4
Mutton legs	14	8
Mutton loins	12	8
Mutton stew	8	8
Sheep tongues	11	11
Sheep heads, each	11	11

## Fresh Pork and Pork Products

Pork loins, 8-10 lbs. av.	21	14
Picnics	11	11
Skinned shoulders	19	11¼
Tenderloins	14	26
Spareribs	16	11
Back fat	10	7
Boston butts	21½	12½
Boneless butts, cellar	26	16
trims, 2@4	16	7
Hocks	10	5
Tails	10	3
Neck bones	6	3
Slip bones	10	7
Blade bones	12	8
Pigs' feet	4	2¼
Kidneys, per lb.	9¼	4
Livers	16	8
Brains	9	7
Ears	5	4
Snouts	8	4
Heads	7	4
Chitterlings	7¼	5

## WHOLESALE SMOKED MEATS

Fancy regular hams, 14@16 lbs., parchment paper	24¼ @ 25
Fancy skinned hams, 14@16 lbs., parchment paper	24¼ @ 25¼
Standard reg. hams, 14@16 lbs., plain	24¼ @ 24
Picnics, 4@8 lbs., short shank, plain	21 @ 22
Picnics, 4@8 lbs., long shank, plain	20¼ @ 21¼
Fancy bacon, 6@8 lbs., plain	24¼ @ 25¼
Standard bacon, 8@8 lbs., plain	22¼ @ 23
No. 1 beef sets, smoked	
Insides, 8@12 lbs.	41 @ 42
Outsides, 5@9 lbs.	38 @ 39
Knuckles, 5@9 lbs.	37 @ 38
Cooked hams, choice, skin on, fattened	42
Cooked hams, choice, skinless, fattened	42
Cooked hams, skin on, fattened	39
Cooked picnics, skinned, fattened	38¼

## VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$20.75
Lamb tongue, short cut, 200-lb. bbl.	69.00
Regular tripe, 200-lb. bbl.	25.50
Honeycomb tripe, 200-lb. bbl.	28.00
Pocket honeycomb tripe, 200-lb. bbl.	\$1.50

## BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$21.00
80-100 pieces	20.50
100-125 pieces	20.00
Clear plate pork, 25-35 pieces	20.00
Clean pork	20.00
Brisket pork	30.00
Plate beef	23.00
Extra plate beef	23.50

## SAUSAGE MATERIALS

(Packed basis.)

Regular pork trimmings	14
Special lean pork trimmings 85%	23¼
Extra lean pork trimmings 95%	27¼
Pork cheek meat (trimmed)	11¼
Pork hearts	8¼
Pork livers	12¼ @ 13
Native boneless bull meat (heavy)	15¼ @ 16
Boneless chucks	17¼
Shank meat	16 @ 16¼
Beef trimmings	14¼
Dressed canners, 850 lbs. and up	12¼
Dressed canners, 400-450 lbs.	13½
Dr. bologna bulls, 800 lbs. and up	15
Tongues, No. 1 canner trim.	15

## DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	28
Country style sausage, fresh in bulk	23¼
Country style sausage, fresh in bulk	21¼
Country style sausage, smoked	27¼
Frankfurters, in sheep casings	28
Frankfurters, in hog casings	28
Skinless frankfurters	26
Bologna in beef bungs, choice	22
Bologna in beef middles, choice	22½
Liver sausage in beef rounds	20
Liver sausage in hog bungs	21
Smoked liver sausage in hog bungs	27¼
Head cheese	18¼
New England luncheon specialty	23¼
Mince luncheon specialty, choice	23¼
Tongue and blood	26
Blood sausage	22
Souse	30
Pollard sausage	28

## DRY SAUSAGE

Cervelat, choice, in hog bungs	44
Thuringer	34¼
Farmer	36
Holsteiner	35
B. C. salami, choice	41¼
Milano, salami, choice in hog bungs	42
B. C. salami, new condition	24¼
Franks, choice, in hog middles	44
Genoa style salami, choice	48
Pepperoni	40
Mortadella, new condition	23
Cappicola	48¼
Italian style hams	58

## CURING MATERIALS

Nitrite of soda (Chgo. w'ase. stock).	Cwt.
In 400-lb. bbls., delivered	\$ 8.75
Saltpeter, less than ton lots, f.o.b. N. Y.:	
DBL, refined granulated	8.50
Small crystals	9.50
Medium crystals	9.75
Large crystals	10.50
Pure rfd. gran. nitrate of soda	2.90
Pure rfd. powdered nitrate of soda	unquoted
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated	7.20
Medium, dried	10.20
Rock	6.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	3.50
Standard gran., f.o.b. refiners (2%)	3.25
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	4.90
Dextrose, in car lots, per cwt. (cotton)	4.57
in paper bags	4.52

## SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack	20
Domestic rounds, 140 pack	35
Export rounds, wide	45
Export rounds, medium	22
Export rounds, narrow	28
No. 1 weasands	66
No. 2 weasands	63¼
No. 1 bungs	16
No. 2 bungs	12
Middles, regular	60
Middles, select, wide, 2@2¼ in.	65
Middles, select, extra, 2¼ in. & up	65
Dried or salted bladders:	
12-15 in. wide, flat	1.10
10-12 in. wide, flat	65
8-10 in. wide, flat	35
6-8 in. wide, flat	25

Pork casings:	
Narrow, per 100 yds.	2.25
Narrow, special, per 100 yds.	2.25
Medium, regular	1.95
English, medium	1.70
Wide, per 100 yds.	1.25
Extra wide, per 100 yds.	.90
Export bungs	.50
Large prime bungs	.16
Medium prime bungs	.12
Small prime bungs	.08¼
Middles, per set	.20

## SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole	Ground
Allspice, prime	24	26
Resifted	25	29¼
Chili pepper	38	38
Powder	82	82
Cloves, Amboyana	28	33
Zansibar	20	25
Ginger, Jamaica	42	47
African	33	38
Mace, Fancy Banda	62	70
East Indies	56	64
East & West Indies Blend	58	58
Mustard flour, fancy	34	34
No. 1	24	22
Nutmeg, fancy Banda	19	24
East Indies	19	24
East & West Indies Blend	22¼	22¼
Paprika, Spanish	50¼	50¼
Pepper Cayenne	35	35
Red No. 1	29	15
Black Malabar	11	15
Black Lampong	8¼	10¼
Pepper, white Singapore	14	17¼
Muntok	15	18¼
Packers	15	14

## SEEDS AND HERBS

	Whole	Ground for Saus.
Caraway seed	1.12	1.23
Celery seed, French	1.03	1.19
Cominos seed	23	29¼
Coriander Morocco bleached	23	17¼
Coriander Morocco natural No. 1	16¼	19¼
Mustard seed, fancy yellow	25	25
American	14	14
Marjoram, French	88	80
Oregano	12	16

(Continued on page 28.)

## PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.



# MARKET PRICES

## New York

### DRESSED BEEF

#### City Dressed

Choice, native, heavy.....	19½ @ 20½
Choice, native, light.....	20 @ 21
Native, common to fair.....	16 @ 17

#### Western Dressed Beef

Native steers, good, 600-800 lbs.....	18 @ 19
Native choice yearlings, 400-600 lbs.....	19 @ 20
Good to choice heifers.....	18 @ 19½
Good to choice cows.....	14½ @ 15
Common to fair cows.....	13½ @ 14
Fresh bologna bulls.....	15 @ 15½

### BEEF CUTS

	Western	City
No. 1 ribs, prime.....	26	26 @ 27
No. 2 ribs.....	23	24 @ 25
No. 3 ribs.....	21	21 @ 22
No. 1 loins, prime.....	25	25 @ 26
No. 2 loins.....	20	20 @ 21
No. 3 loins.....	23	22 @ 23
No. 1 hinds and ribs.....	24	23 @ 24
No. 2 hinds and ribs.....	21	21 @ 22
No. 1 rounds.....	20	19
No. 2 rounds.....	18	18
No. 3 rounds.....	18	17
No. 1 chucks.....	20	19
No. 2 chucks.....	18	17 @ 18
No. 3 chucks.....	16	15 @ 16
Rolls, reg. 4@6 lbs. av.....		27
Rolls, reg. 6@8 lbs. av.....		28
Tenderloins, steers.....		30
Tenderloins, cows.....		35
Tenderloins, bulls.....		40
Shoulder clods.....		22

### DRESSED VEAL

Good.....	19 @ 20
Medium.....	18 @ 19
Common.....	17 @ 18

### DRESSED SHEEP AND LAMBS

Genuine spring lambs, good to choice.....	21 @ 22
Genuine spring lambs, good to medium.....	20 @ 21
Genuine spring lambs, medium.....	19 @ 20
Sheep, good.....	9 @ 11
Sheep, medium.....	7 @ 9

### DRESSED HOGS

Hogs, good and choice (110-140 lbs.)	
head on; leaf fat in.....	\$15.50 @ 16.00
Pigs, small lots (60-110 lbs.)	
head on; leaf fat in.....	16.50 @ 17.75

### FRESH PORK CUTS

	Western	City
Pork loins, fresh, 10@12 lbs.....	21 @ 22	
Shoulders, 10@12 lbs. av.....	20½ @ 21½	
Butts, regular, 4@6 lbs.....	21½ @ 22½	
Hams, regular, fresh, 10@12 lbs. av.....	22½ @ 23½	
Hams, skinned, fresh, 10@12 lbs.....	23½ @ 24½	
Picnics, fresh, 6@8 lbs.....	19 @ 20	
Pork trimmings, 90@95% lean.....	29 @ 30	
Pork trimmings, regular 50% lean.....	16 @ 17	
Spareribs, medium.....	16½ @ 17½	
Pork loins, fresh, 10@12 lbs.....	22 @ 23	
Shoulders, 6@8 lbs. av.....	23 @ 24	
Butts, regular, 1¼@3 lbs.....	25 @ 26	
Hams, regular, fresh, 10@12 lbs.....	25 @ 26	
Hams, skinned, fresh, 10@12 lbs.....	27 @ 28	
Picnics, fresh, 4@6 lbs.....	21 @ 22	
Pork trimmings, 90@95% lean.....	29 @ 30	
Pork trimmings, reg. 50% lean.....	15 @ 16	
Spareribs, medium.....	19 @ 20	
Boston butts.....	23 @ 24	

### COOKED HAMS

Cooked hams, choice, skin on, fattened.....	44
Cooked hams, choice, skinless, fattened.....	45

### SMOKED MEATS

Regular hams, 8@10 lbs. av.....	27 @ 28
Regular hams, 10@12 lbs. av.....	28 @ 29
Regular hams, 12@14 lbs. av.....	29 @ 30
Skinned hams, 10@12 lbs. av.....	27 @ 28
Skinned hams, 10@18 lbs. av.....	28 @ 29
Skinned hams, 12@14 lbs. av.....	27 @ 28
Skinned hams, 18@20 lbs. av.....	28½ @ 29
Picnics, 4@6 lbs. av.....	23 @ 24
Picnics, 6@8 lbs. av.....	22 @ 23
Bacon, boneless, western.....	26 @ 27
Bacon, boneless, city.....	25 @ 26
Beef tongue, light.....	22 @ 23
Beef tongue, heavy.....	29 @ 30

### BUTCHERS' FAT

Shop fat.....	\$3.50 per cwt.
Breast fat.....	4.50 per cwt.
Edible suet.....	5.25 per cwt.
Inedible suet.....	5.00 per cwt.

### GREEN CALFSKINS

	5-9 9½-12¼	12¼-14	14-18	18 up
Prime No. 1 veals.....	3.20	3.35	3.40	3.70
Prime No. 1 veals.....	3.20	3.35	3.40	3.70
Buttermilk No. 1.....	2.70	2.85	2.90	3.10
Buttermilk No. 2.....	2.55	2.70	2.75	2.95
Branded gruby.....	1.75	1.90	1.95	2.00
Number 5.....	1.75	1.90	1.95	2.00

## WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, December 10, 1941:

	CHICAGO	BOSTON	NEW YORK	PHILA.
<b>Fresh Beef:</b>				
<b>STEER, Choice:</b>				
400-500 lbs. <sup>1</sup> .....	\$20.00 @ 21.00			
500-600 lbs. <sup>1</sup> .....	19.50 @ 20.50		\$21.00 @ 21.50	
600-700 lbs. <sup>2</sup> .....	18.50 @ 19.50	\$19.00 @ 19.50	20.50 @ 21.00	\$20.00 @ 21.00
700-800 lbs. <sup>3</sup> .....	18.00 @ 19.00	18.50 @ 19.00	19.50 @ 20.50	19.50 @ 20.50
<b>STEER, Good:</b>				
400-500 lbs. <sup>1</sup> .....	19.00 @ 20.00			
500-600 lbs. <sup>1</sup> .....	18.50 @ 19.50		20.50 @ 21.00	
600-700 lbs. <sup>2</sup> .....	18.00 @ 18.50	18.00 @ 19.00	19.50 @ 20.50	19.00 @ 20.00
700-800 lbs. <sup>3</sup> .....	17.50 @ 18.00	18.00 @ 18.50	18.50 @ 19.50	18.50 @ 19.50
<b>STEER, Commercial:</b>				
400-600 lbs. <sup>1</sup> .....	16.00 @ 18.00		17.00 @ 18.00	16.50 @ 17.50
600-700 lbs. <sup>2</sup> .....	16.00 @ 17.50	16.50 @ 18.00	17.00 @ 18.50	17.00 @ 18.00
<b>STEER, Utility:</b>				
400-600 lbs. <sup>1</sup> .....	14.00 @ 16.00		15.00 @ 17.00	
<b>COW (All Weights):</b>				
Commercial.....	14.50 @ 15.00	14.50 @ 15.50	14.50 @ 15.50	
Utility.....	13.75 @ 14.50	14.00 @ 14.50	14.00 @ 14.50	14.00 @ 14.50
Cutter.....	13.25 @ 13.75	13.50 @ 14.00	13.50 @ 14.00	13.50 @ 14.00
Canner.....	12.50 @ 13.00			
<b>Fresh veal and calf:<sup>3</sup></b>				
<b>VEAL, Choice:</b>				
80-130 lbs.....	18.00 @ 19.00	18.50 @ 20.50	19.00 @ 21.00	19.00 @ 21.00
130-170 lbs.....	17.00 @ 18.00			
<b>VEAL, Good:</b>				
50-80 lbs.....	15.50 @ 16.50	16.00 @ 18.00	17.00 @ 18.00	17.00 @ 19.00
80-130 lbs.....	17.00 @ 18.00	16.50 @ 18.50	18.00 @ 19.00	17.00 @ 18.00
130-170 lbs.....	14.50 @ 16.50			
<b>VEAL, Commercial:</b>				
50-80 lbs.....	13.50 @ 15.00	14.50 @ 16.00	16.00 @ 17.00	15.00 @ 17.00
80-130 lbs.....	18.00 @ 16.50	15.00 @ 16.50	17.00 @ 18.00	13.00 @ 17.00
130-170 lbs.....	13.50 @ 14.50			
<b>VEAL, Utility:</b>				
All weights.....	12.50 @ 14.00	13.50 @ 15.00	14.00 @ 16.00	14.00 @ 15.00
<b>Fresh Lamb and Mutton:</b>				
<b>LAMB, Choice:</b>				
30-40 lbs.....	19.00 @ 20.00	20.00 @ 21.00	21.00 @ 22.00	20.00 @ 21.00
40-45 lbs.....	18.50 @ 19.50	19.50 @ 20.50	20.00 @ 21.00	20.00 @ 21.00
45-50 lbs.....	17.50 @ 18.50	19.00 @ 20.00	20.00 @ 20.50	18.00 @ 20.00
50-60 lbs.....	17.50 @ 18.00	18.50 @ 19.50	19.00 @ 19.50	
<b>LAMB, Good:</b>				
30-40 lbs.....	18.00 @ 19.00	19.50 @ 20.50	20.00 @ 21.00	19.00 @ 20.00
40-45 lbs.....	18.00 @ 19.00	18.00 @ 19.00	19.00 @ 20.00	19.00 @ 20.00
45-50 lbs.....	17.00 @ 17.50	18.50 @ 19.50	19.00 @ 20.00	18.00 @ 19.00
50-60 lbs.....	16.50 @ 17.00	18.00 @ 19.00	18.00 @ 19.00	
<b>LAMB, Commercial:</b>				
All weights.....	16.00 @ 17.00	17.50 @ 18.50	17.50 @ 18.50	17.00 @ 18.00
<b>LAMB, Utility:</b>				
All weights.....	15.00 @ 16.00	16.00 @ 18.00	16.00 @ 18.00	15.00 @ 17.00
<b>MUTTON (Ewe) 70 lbs. down:</b>				
Good.....	8.50 @ 9.00	9.00 @ 10.00	9.00 @ 10.00	
Commercial.....	7.50 @ 8.50	8.00 @ 9.00	8.00 @ 9.00	
Utility.....	6.50 @ 7.50	7.00 @ 8.00	7.00 @ 8.00	
<b>Fresh Pork Cuts:<sup>4</sup></b>				
<b>LOINS No. 1 (Bladeless Incl.):</b>				
8-10 lbs.....	19.00 @ 20.00	19.50 @ 20.50	20.50 @ 22.00	19.50 @ 21.00
10-12 lbs.....	19.00 @ 20.00	19.50 @ 20.50	20.50 @ 22.00	19.50 @ 21.00
12-15 lbs.....	18.50 @ 19.50	19.00 @ 20.00	19.00 @ 21.00	18.00 @ 20.00
16-22 lbs.....	17.50 @ 18.50			17.50 @ 18.50
<b>SHOULDERS: Skinned N. Y. Style:</b>				
-8-12 lbs.....	18.50 @ 19.50		20.00 @ 21.00	19.50 @ 20.50
<b>BUTTS, Boston Style:</b>				
4-8 lbs.....	20.50 @ 21.50		21.00 @ 22.50	21.00 @ 22.00
<b>SPARE RIBS:</b>				
Half sheets.....	15.50 @ 16.50			
<b>TRIMMINGS:</b>				
Regular.....	13.50 @ 14.00			

<sup>1</sup>Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. <sup>2</sup>Includes kosher beef sales at Chicago. <sup>3</sup>Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. <sup>4</sup>Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

### FANCY MEATS

Fresh steer tongues, untrimmed, per lb.....	17
Fresh steer tongues, l.c. trimmed, per lb.....	30
Sweetbreads, beef, per lb.....	25
Sweetbreads, veal, a pair.....	60
Beef kidneys, per lb.....	11
Mutton kidneys, each.....	29
Livers, beef, per lb.....	28
Oxtails, per lb.....	18
Beef hanging tenders, per lb.....	30
Lamb fries, a pair.....	12

### HORMEL YULETIDE PACKAGES

An Army and Navy "snack pack" is among the sixteen holiday-packaged food assortments offered this year by Geo. A. Hormel & Co. Other selections in the assortment range from cans of Spam to whole and half hams and buffet assortments including spreads, soups, chili, bacon and numerous other items. The assortments are illustrated and described in a colorful folder which contains instructions for ordering.

If you are finding it difficult to obtain packinghouse workers, watch the Provisioner's classified page.

# U. S. Entrance into War Stiffens Tallow and Greases

NEW YORK, DECEMBER 10, 1941

**TALLOW.**—The tallow market at New York was quiet but firm, as a result of the outbreak of war with Japan, which will interfere with importations from South America and may force soapers to depend to a greater extent than heretofore on tallow and other domestic materials. Bids of 9c for extra, levels  $\frac{1}{4}$ c better than the previous sales, failed to result in business with large soapers after supplies, but with producers withdrawn from the market. On Wednesday, edible was quoted  $9\frac{1}{4}$ @ $9\frac{1}{2}$ c; extra, 9c bid, and special,  $8\frac{1}{2}$ @ $8\frac{3}{4}$ c. (NOTE: On Thursday, extra sold at  $9\frac{1}{4}$ c, delivered.)

**STEARINE.**—The market was quiet but firm with oleo quoted at 10c.

**OLEO OIL.**—Demand was fairly good at New York but offers were scarce. Extra was quoted at  $11\frac{1}{2}$ c; prime,  $11\frac{1}{4}$ c; lower grades,  $10\frac{1}{2}$ @ $11$ c.

**GREASE OIL.**—Demand was rather steady and the market firm at New York. No. 1 was quoted at 13c; No. 2,  $12\frac{1}{2}$ c; extra,  $13\frac{1}{4}$ c; extra No. 1,  $13\frac{1}{2}$ c; winter strained, 14c; prime burning,  $14\frac{1}{2}$ c, and prime inedible,  $14\frac{1}{4}$ c.

**NEATSFOOT OIL.**—Demand was fair at New York and prices were steady. Extra quoted at  $13\frac{1}{2}$ c; No. 1,  $13\frac{1}{4}$ c; prime,  $14\frac{1}{4}$ c, and pure,  $17\frac{1}{2}$ c.

**GREASES.**—Whereas no business passed in greases above the previous week's levels, except in a very minor way, the market was  $\frac{1}{4}$  to  $\frac{1}{2}$ c higher. A small lot sold at  $8\frac{1}{2}$ c but this did not establish the market, which on yellow and house was called  $8\frac{1}{2}$ @ $8\frac{3}{4}$ c, compared with  $8\frac{1}{2}$ c the previous week. Soaper buying interest was in the market but sellers were rather completely withdrawn, what with higher tallow prices, the war, and the likelihood of reduced imports of oils and fats. At New York, choice white was called  $9\frac{1}{4}$ @ $9\frac{1}{2}$ c; yellow and house,  $8\frac{1}{2}$ @ $8\frac{3}{4}$ c, and brown,  $8\frac{1}{4}$ @ $8\frac{1}{2}$ c.

CHICAGO, DECEMBER 11, 1941

**TALLOW.**—News of American entrance into the war this week brought about an immediate firming of the tallow market. In Monday's chaotic market, the erratic action of lard and oils precluded the possibility of trading on tallows and greases; producers were not inclined to offer until the market became stabilized. The Tuesday market was strong but an erratic lard situation hindered trading. A few tanks of prime sold at  $9\frac{1}{4}$ c, Chicago; bid of  $9\frac{1}{4}$ c, delivered, reported for edible. At midweek, reports that the OPA was considering steps to stabilize the market on imported fats and oils, possibly involving ceiling prices, slowed up trading. Consumer bids were advanced on Thursday, opening up a large volume of trade. Prime sold in round lot way at  $9\frac{1}{2}$ c, and Special at  $9\frac{1}{4}$ c, Chicago. Quotations were: Edible  $9\frac{1}{2}$ c; fancy,  $9\frac{1}{2}$ c; prime,  $9\frac{1}{2}$ c; special,  $9\frac{1}{4}$ c, and No. 1,  $9\frac{1}{4}$ @ $9\frac{1}{2}$ c.

**STEARINE.**—Stearine shared the rise; prime, 10c; yellow,  $9\frac{1}{4}$ c.

**OLEO OIL.**—Firm market, with extra  $11\frac{1}{2}$ @ $12$ c and prime,  $11\frac{1}{2}$ @ $11\frac{1}{2}$ c.

**GREASE OIL.**—Quotations were as follows: No. 1,  $12\frac{1}{2}$ c; No. 2,  $12\frac{1}{4}$ c; extra,  $13\frac{1}{4}$ c; extra No. 1,  $12\frac{1}{2}$ c; extra winter strained,  $13\frac{1}{2}$ c; prime burning, 14c. Prime inedible oil was  $13\frac{1}{4}$ c.

**NEATSFOOT OIL.**—Quotations were: Extra neatsfoot oil, 13c; No. 1,  $12\frac{1}{2}$ c; prime,  $13\frac{1}{2}$ c; pure,  $17\frac{1}{4}$ c; cold test, 27c.

**GREASES.**—This market paralleled the action of tallow this week, the erratic action of lard and oils on Monday precluding the possibility of trading. The condition continued Tuesday, though couple tanks yellow grease sold at  $8\frac{1}{2}$ c, Chicago. Offerings were firmly held Wednesday, but considerable volume of trade developed Thursday. Quotations were: Choice white,  $9\frac{1}{2}$ c; A-white,  $9\frac{1}{4}$ c; B-white,  $9\frac{1}{4}$ c; yellow, 9c, and brown,  $8\frac{1}{2}$ c.

## BY-PRODUCTS MARKETS

(Quotations are basis Chicago, December 11)

A confused situation exists in the by-products markets this week due to the sharp impact of war developments, and it is difficult to cite specific quotations. It should be recognized, therefore, that a number of the prices given below are essentially nominal, based on a consensus of opinion in the trade. Blood, digester feed tankage, packinghouse feeds, fertilizer materials and dry rendered tankage are among the items regarded as considerably stronger this week. In general, inside quotations are buyers' and outside, sellers'.

### Blood

	Unit
Unground	Ammonia \$5.00@5.25

### Digester Feed Tankage Materials

Unground, 11 to 12% ammonia	\$5.00@5.50
Unground, 6 to 10% choice quality	5.25@5.50
Liquid stick	2.00

### Packinghouse Feeds

	Carlots, Per ton
60% digester tankage	\$70.00
50% meat and bone scraps	67.50
Blood-meal	80.00
Special steam bone-meal	50.00

### Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	\$37.50@38.00
Steam, ground, 2 & 26	37.50

### Fertilizer Materials

	Per ton
High grade tankage, ground	\$ 3.75@ 4.00n
10@11% ammonia	30.00@31.00
Bone tankage, unground, per ton	8.00
Hoof meal	5.00

### Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground	\$1.10 @1.15
45 to 52% protein (low test)	1.07@1.10
57 to 62% protein (high test)	1.07@1.10

### Gelatine and Glue Stocks

	Per ton
Calf trimmings	\$29.00@32.50
Sinews, pizzles	27.50
Cattle jaws, skulls and knuckles	40.00n
Hide trimmings	25.00
Pig skin scraps and trim, per lb.	7 @ 7 1/4

### Bones and Hoofs

	Per ton
Round shins, heavy	\$65.00@75.00
light	65.00
Flat shins, heavy	60.00@65.00
light	60.00
Blades, buttocks, shoulders & thighs	57.50@60.00
Hoofs, white	35.00@37.50
Hoofs, house run, unsorted	30.00@32.50
Junk bones	30.00@31.00

### Animal Hair

	Per ton
Winter coll dried, per ton	\$ 60.00
Summer coll dried, per ton	32.50@35.00
Winter processed, black, lb.	8 1/4 @ 9
Winter processed, gray, lb.	8
Cattle switches	4 @ 4 1/4

## PUT YOUR PROBLEMS UP TO OUR LABORATORY

Yes, there are bigger laboratories; but none more compact . . . none better equipped and staffed to cope with your particular problems. This laboratory is maintained for your convenience. Many a packer's puzzling difficulty has been overcome in our laboratory—to the packer's immense relief and complete satisfaction. We invite you to consult us. There is no cost, no obligation. Write us!



**H. J. MAYER & SONS CO.**  
1819-27 SOUTH ASHLAND AVENUE • CHICAGO, ILLINOIS

## WYNANTSKILL STOCKINETTES

Packers from coast to coast invariably choose WYNANTSKILL STOCKINETTES because experience has taught them that WYNANTSKILL quality and price can't be beat! And in the face of existing conditions they know that the most dependable stockinette service is also from WYNANTSKILL. We invite you to try WYNANTSKILL!

### REPRESENTATIVES:

Wm. P. McCarthy, 222 W. Adams St., Chicago, Ill.

Murphy Sales, 516 S. Winter St., Adrian, Mich.

T. W. Evans Cordage Co. Inc., 82 Maple St., Thornton, R. I.

U. Gros-Jean, P. O. Box 307, Buffalo, N. Y.

C. M. Ardizzone, 31-17 36th St., Long Island City, N. Y.

Joseph W. Gates, 131 W. Oakdale Ave., Glendale, Pa.

**WYNANTSKILL MFG. CO., TROY, N. Y. C.**

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

### Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$29.00
Blood, dried, 16% per unit.....	4.50
Unground fish scrap, dried 11% ammonia, 16% B. P. L., f.o.b. fish factory.....	4.75 & 10c
Fish meal, foreign, 11% ammonia, 10% B. P. L., c.i.f. spot.....	55.00
December shipment.....	55.00
Fish scrap, acidulated, 70% ammonia, 8% A. P. A., f.o.b. fish factories.....	2.75 & 10c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
In 200-lb. bags.....	32.00
In 100-lb. bags.....	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk.....	4.00 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.....	nominal

### Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	\$37.50
Bone meal, raw, 4% and 50%, in bags, per ton, c.i.f.....	37.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat.....	9.50

### Dry Rendered Tankage

50/55% protein, unground.....	\$1.00
60% protein, unground.....	1.00

## EASTERN FERTILIZER MARKETS

New York, December 10, 1941

Due to the war situation, most producers of tankage and blood withdrew from the market this week and prices were mainly nominal. Cracklings were reported sold at \$1.00 per unit, f.o.b. eastern shipping point, and South American sold at \$1.02½ per unit.

Nitrate of soda producers were ordered by the government to withdraw from the market temporarily.

## MARGARINE MATERIALS USED

Products used in margarine manufacture, as reported to the Bureau of Internal Revenue, during October, 1941:

	Oct. 1941, lbs.	Oct. 1940, lbs.
Ingredient schedule of uncolored oleomargarine:		
Babassu oil .....	273,534	137,948
Citric acid .....	196	
Coconut oil .....	4,637,340	1,381,626
Corn oil .....	82,289	19,145
Cottonseed oil .....	13,696,711	11,806,267
Derivative of glycerine .....	70,132	69,477
Diacetyl .....	31	
Emulsol .....	1,259	
Lecithin .....	20,771	9,974
Milk .....	6,012,000	5,505,535
Monostearine .....	15,740	19,277
Neutral lard .....	674,415	422,580
Oleo oil .....	1,725,854	1,139,195
Oleo stearine .....	277,171	348,947
Oleo stock .....	147,747	108,390
Palm flakes .....	15,381	
Palm oil .....	1,121,819	
Palm kernel oil .....	36,256	
Peanut oil .....	237,397	184,481
Salt .....	1,146,709	1,122,000
Soda (benzoate of) .....	14,429	11,225
Soya bean oil .....	4,645,546	8,621,988
Soya bean stearine .....	146	
Vitamin concentrates .....	6,573	1,353
Total .....	34,852,068	30,902,708

## Fats and Oils Prices to be Frozen by OPA

The Office of Price Administration is now drafting formal price controls for imposition on all trading in fats and oils and related dairy products on spot and futures commodity markets. It is understood that prices of fats and oils will be frozen at or about the levels prevailing at the beginning of the week.

# Prospect of Ceiling Acts As Check on Oil Markets

**C**OTTONSEED oil futures moved irregularly in broader trade at New York this week with prices bulging 61 to 85 points over a week earlier. Most of the gains came over the week-end and there were later reactions of 20 to 25 points from the highs. The Japanese attack on the United States brought general buying and covering, but longs and shorts evened up as reports from Washington indicated that ceilings would be placed on oils and fats because of the interruption of imports by war in the Pacific.

Crude oil moved more freely on the upturn and hedging pressure increased to keep the market orderly. The probability of government action kept prices from running away.

The war was generally regarded as a great strengthening factor for edible fats and oils. Supplies of cottonseed oil are none too plentiful and this season's peanut oil production is skimpy compared with last. Although soybean oil and lard production are heavy, it is realized that the United States depends on imported oils and fats for approximately 15 per cent of its annual requirements, and that most of this material comes from the Orient.

Demand for all kinds of oils and fats broadened with the outbreak of war and cash prices stiffened. Sellers were practically withdrawn, with the possible exception of soybean oil. Consumers were scrambling to buy coconut oil, but sellers were scarce and prices sharply higher. More buyers were looking for refined cotton oil, but the large refiners were withdrawn and prices were higher. Bids of 14½¢ for winter cottonseed oil were turned down. Refined soy bean oil at New York stiffened considerably with sellers asking 12½¢ for tanks.

Crude cotton oil was strong with sellers scarce in the Southeast and Valley. A liberal movement of crude occurred in Texas and Oklahoma at 12c, with some sales reported at 12½¢.

**COCONUT OIL.**—The market was nominal at 9c, New York. A few cars sold on the Pacific Coast at 7½¢ and later sales were reported at 8c. Prices showed gains of 1½¢ over the previous

week. Those with oil afloat were unwilling sellers as they were uncertain whether the material would arrive.

**CORN OIL.**—The market for nearby oil was 11½¢@12c nominal.

**SOY BEAN OIL.**—It was estimated that upward of 100 tanks were bought this week by two leading refiners and one of the big packers. They paid 11c, Decatur basis, following purchases at that level by smaller consumers.

**PALM OIL.**—Nigre spot in drums was 9c nominal and in tanks was 8½¢.

**OLIVE OIL FOOTS.**—Market advanced 1c at New York over a week earlier and was quoted 18@19c.

**PEANUT OIL.**—Last sales of Southeast crude peanut oil involved a few cars at 13c.

**COTTONSEED OIL.**—Valley and Southeast crude were quoted Wednesday at 12½¢ paid; Texas, 12c paid at common points; Dallas, 12½¢ nominal.

Futures market transactions for the week at New York were:

### FRIDAY, DECEMBER 5, 1941

	Sales	Range— High—Low	Closing— Bids—Asks
December .....	..	13.07—13.05	13.10—13.20
January .....	2	13.07—13.05	13.09—13.15
February .....	..	13.15—13.09	13.09—nom
March .....	23	13.15—13.09	13.10—13.12
April .....	..	13.15—13.08	13.11—13.12
May .....	28	13.15—13.08	13.11—13.12
June .....	..	13.17—13.10	13.11—13.13
July .....	17	13.17—13.10	13.13—13.13

Sales 70 contracts.

### SATURDAY, DECEMBER 6, 1941

December .....	..	13.06—13.08	13.08—13.25
January .....	7	13.06—13.08	13.06—13.07
February .....	..	13.06—13.06	13.05—nom
March .....	5	13.06—13.06	13.06—13.12
April .....	..	13.06—13.06	13.06—nom
May .....	6	13.06—13.06	13.06—13.08
June .....	..	13.11—13.08	13.08—13.08
July .....	2	13.11—13.08	13.11—13.11

Sales 20 contracts.

### MONDAY, DECEMBER 8, 1941

December .....	3	13.95—13.70	13.60—13.80
January .....	5	13.65—13.65	13.58—13.85
February .....	..	13.65—13.65	13.58—nom
March .....	94	13.72—13.51	13.60—13.60
April .....	..	13.74—13.55	13.58—13.58
May .....	101	13.74—13.55	13.61—13.61
June .....	..	13.74—13.55	13.62—13.62
July .....	28	13.74—13.55	13.62—13.62

Sales 231 contracts.

### TUESDAY, DECEMBER 9, 1941

December .....	20	13.59—13.50	13.50—13.70
January .....	16	13.65—13.32	13.44—13.49
February .....	..	13.65—13.32	13.44—13.44
March .....	80	13.62—13.33	13.46—13.46
April .....	..	13.62—13.33	13.44—13.44
May .....	134	13.62—13.33	13.45—13.45
June .....	..	13.62—13.33	13.45—13.45
July .....	59	13.60—13.37	13.45—13.50

Sales 309 contracts.

### WEDNESDAY, DECEMBER 10, 1941

December .....	11	13.51—13.33	13.50—13.65
January .....	32	13.51—13.33	13.39—13.40
February .....	..	13.51—13.33	13.39—13.39
March .....	81	13.51—13.33	13.38—13.38
April .....	..	13.51—13.33	13.35—13.35
May .....	136	13.56—13.35	13.35—13.40
June .....	..	13.56—13.35	13.35—13.35
July .....	36	13.56—13.35	13.35—13.40

Sales 296 contracts.

### THURSDAY, DECEMBER 11, 1941

December .....	16	13.73—13.61	13.69—bid
January .....	9	13.59—13.58	13.57—bid
February .....	16	13.63—13.47	13.58—bid
March .....	47	13.63—13.46	13.57—nom
April .....	11	13.60—13.46	13.56—nom

(See later markets on page 34.)

## VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt.....	12 @12½
White decolorized, in bbls., f.o.b. Chgo. ....	15½ @15½
Yellow, decolorized .....	15½ @15½
Soap stock, 50% f.f.a., f.o.b. consuming points .....	3½
Soybean oil, in tanks, f.o.b. mills.....	11
Corn oil, in tanks, f.o.b. mills.....	11½
Coconut oil, sellers tanks, f.o.b. coast.....	8½
Refined coconut, bbls., f.o.b. Chicago.....	14½ @14½

## OLEOMARGARINE

F.O.B. CHICAGO

White domestic vegetable .....	17½
White animal fat .....	14
Water churned pastry .....	16½
Milk churned pastry .....	17½
Vegetable type .....	13



## Recent Meat Research

(Continued from page 12.)

cultural Marketing Service and industry definitions. These data were gathered as a preliminary step in the formulation of standards and they represent information from 39 packers.

### ANTIOXIDANT FOR LARD

At the October meeting of the American Oil Chemists' Society, W. G. McLeod of the Oscar Mayer & Co. plant at Madison, Wis., reported on his work with the use of southern sweet gum as an antioxidant in lard. Use of as little as 0.05 per cent of this gum in prime steam lard more than doubles the keeping time of the lard. Use of this antioxidant may be covered by a patent.

### NEW METHOD OF PRESERVING MEAT

The November number of *Food Industries* publishes a notice that a patent has been issued to A. C. Dickinson and P. B. Myers for a method of protecting and preserving food products (U. S. patent 2,245,576, June 17, 1941).

According to the patent, the coating material consists of water, acid and a metallic pectinate (nickel or copper) with sugar of an appropriate type, or glycerine or other alcohol in place of sugar. It is used to cover all exposed parts of the food and to seal it. The coating will not support the growth of mold and will hermetically seal the product against bacteria. Its active ingredient is toxic to bacteria.

## PEAK CANADIAN HOG RUN

MONTREAL.—An all-time high for Canadian hog marketings was reached in the week ended November 20, when 181,000 hogs were sold. The 1940 peak was reached in the week ended November 28 with 174,000 hogs. Heavy marketings, coupled with the fact that a high percentage is required for export, have brought special problems. For all Canada, about 80 per cent of total inspected slaughtering are "ear-marked" for export, standing at 70 per cent in eastern Canada and 90 per cent or more in western Canada.

With such a heavy percentage going into cure for export, it is becoming increasingly difficult to select enough hogs of the quality and weight required. Officials stress the fact that practically every hog marketed should be finished with export requirements in mind, that is, that the hogs should be properly finished at slightly above 200 lbs. alive on the farm.

### CHAIN STORE SALES

Kroger Grocery and Baking Co. announce that sales for the four week period ended November 29 totaled \$24,806,909, an increase of 23 per cent over the total for the same period last year. Cumulative sales for the 48 weeks ended November 29 showed an increase of 16 per cent over 1940, totaling \$275,306,624 against \$236,697,491 in 1940.

## BRITISH CANNED MEAT PLAN

The British ministry of food on November 17 introduced a new rationing system to assist retailers in the fair distribution of increased quantities of canned meats, fish and beans which have recently become available, largely through lend-lease shipments from the U. S. Under the new plan, various types of canned meats and other specified products are rated on a "points" basis. Consumers are enabled to purchase them by surrendering the required number of points coupons from special booklets provided for each four-week rationing period.

Solid pack canned meats, other than corned beef, corned mutton and corned pork, are valued at 16 points per lb. This includes canned luncheon meat from the U. S. Rated at 8 points per lb. are "all canned home-produced meat products (other than pastes and soups) and fire ready meals." The system applies to foods in containers or slices.

Coupons may be presented to any licensed retailer, and members of the trade have been instructed not to reserve the canned items for their registered customers. Retailers will exchange the collected coupons, in multiples of 100 points, for vouchers which may be used immediately in obtaining new supplies of the designated foods.

Watch Classified page for good men.

## Move Meat Faster

### WITH THIS NEW R & M KNOCKING PEN HOIST



America needs more meat. Provide it faster, at lower handling costs, with the new R & M knocking pen hoist. Note how ruggedly, compactly, it's built! Heat-treated and ground-nickel steel worm drive; chill-cast, special bronze gear with hobbled teeth; ball bearings; roller bearings. Choice of push-button or pendant rope control. 2,000-lb. capacity with a 20-ft. lift and hoisting speed of 40 to 60 ft. per minute. "Take it up" with R & M.

Write for free copy Bulletin AB 900 for complete details on R & M paunch, knocking pen, dressing floor and standard duty hoists.

**ROBBINS & MYERS, INC.**  
HOIST & CRANE DIVISION • SPRINGFIELD, OHIO

## Tops in "Pushability"

Cuts Costs - Saves Labor



Reduce work and worry from your materials-handling problem with Rapids-Standard floor trucks. Easy on the man, the load and the floor. They retain that new, free-running action year after year.

Of the several standard models there's one to meet your requirements. Built in several platform sizes and with a choice of wheels to give service under your working conditions. Constructed to take it, simple in design.

Write for bulletin TR-43 and literature on Rapids-Standard's line of materials-handling equipment.

Factory Representatives in All Principal Cities

**The RAPIDS-STANDARD CO.**

4535 Bond Avenue, N. W.

Grand Rapids, Michigan

# HIDES AND SKINS

Two packers move hides, calf and kipskins at maximum prices—Ceiling prices to be imposed on raw wools and threats of leather ceilings.

## Chicago

**PACKER HIDES.**—The ceiling prices in effect on hides and skins precluded the soaring of prices which would naturally have followed the declaration of war by Japan, and the later declaration by Germany and Italy.

Two packers late this week distributed a quantity of hides at full ceiling prices for all descriptions; no quantities were disclosed but the general impression in the trade is that offerings were not in as large quantities as in recent weeks. There is a probability that other packers will follow later with whatever they have available.

The market, of course, is strong at ceiling levels and anything offered is salable that basis, regardless of the declining seasonal quality. The war has sharpened the demand and the feeling is growing that trade may continue on that basis throughout the winter months. The South American market moved up  $1\frac{1}{4}$ c this week on standard heavy and reject steers; these hides are getting into early summer quality now, which offsets some of the advance.

The OPA this week, while expressing the hope that ceiling prices on leather would not be necessary, indicated that if they were imposed they would be based on the established ceiling prices for domestic hides and not on prices prevailing at the time for imported hides and skins. At the same time it was stated that further advances in prices for imported hides would almost certainly result in action on leather prices.

Total federal inspected slaughter of cattle during Nov. was 940,863 head, as compared with 1,118,675 in Oct., and 883,597 in Nov. 1940; calf slaughter in Nov. was 475,694 head, as against 535,897 in Oct. and 462,294 in Nov. 1940.

Open contracts in hide futures at close on Dec. 10 totalled 156 lots; trade is limited, with futures bid at ceiling limit of 15.00. Warehouse stocks on Dec. 10 were down to 101,347 hides, certificated in Exchange warehouses.

**OUTSIDE SMALL PACKER.**—There is no change in the situation on outside small packer hides. The market is kept closely sold up, and sold ahead in some directions, with ceiling price of  $15\frac{1}{2}$ c, selected, trimmed, f.o.b. shipping point, available for any offerings of native steers and cows, and  $14\frac{1}{2}$ c for brands. Hides sold on a flat basis are quotable  $\frac{1}{2}$ c less.

**PACIFIC COAST.**—There has been no further news from the Coast since the sales mentioned last week, involving around 50,000 southern Coast packer Nov. hides at ceiling level of  $13\frac{1}{2}$ c, flat, trimmed, for steers and cows, f.o.b. Los Angeles.

**FOREIGN WET SALTED HIDES.**—Advances of about  $1\frac{1}{4}$ c were paid this week in the South American market, part of this being in the way of an offset to improvement in seasonal quality at this time. A total of 24,500 Argentine frigorifico standard steers sold at 120 pesos, equal to  $18\frac{1}{2}$ c, c.i.f. New York, as against 115 pesos or  $17\frac{1}{4}$ c paid two weeks back; 7,200 reject heavy steers sold at 115 pesos or  $17\frac{1}{4}$ c, an equal advance on this description. As buyers at times act for both England and the States, exact destination is unknown.

**COUNTRY HIDES.**—Country receipts are more liberal at this season of the year and apparently there is considerable trade passing quietly in the country market, as no accumulation is reported in any direction. A good part of the business is being done on an all-weight basis. Untrimmed all-weights around 47-48 lb. avge. are readily salable at 14c, flat, f.o.b. shipping point, or at 15c trimmed, and occasionally a heavier average car is moving same basis due to the scarcity of light stock. Heavy steers and cows are quoted around 13c, flat, trimmed, with cows alone around  $13\frac{1}{2}$ c. Trimmed buff

*Right* —SIZE  
—QUALITY  
—PRICE

**SAUSAGE  
CASINGS**

**EARLY & MOOR INC.**

BOSTON, MASS.

"The Skins You Love to Stuff"



## The New FRENCH COOKER

Interests You Because  
IT OUTLASTS OTHER TYPES  
REDUCES ODORS  
COOKS QUICKLY,  
EFFICIENTLY  
OPERATES MORE EASILY  
IS STURDILY BUILT

We invite your inquiries

The French Oil Mill  
Machinery Company

Piqua

Ohio

**REMEDY FOR SEASONING  
AND CURING PROBLEMS**

Try { **SAXAL** . . . . . a concentrated seasoning  
**KURBRITE** . . . . . a pickling salt  
**PAPRAKENE FLAVOR** . a synthetic paprika  
write or wire for free, generous working samples

**SPICENE COMPANY OF AMERICA**

170 - 20 39th AVE., FLUSHING, LONG ISLAND, N. Y.  
MARTIN A. SAXE H. E. ALTMAN

weights are quoted 14½@15c, flat, some quoting 14¼@15c. Trimmed extremes are kept cleaned up at 15c, flat, or 15½c selected. Bulls quoted 9@9¼c flat, trimmed. Glues quotable 11½@12c, flat. All-weight branded hides usually quoted 13@13½c, flat.

**CALFSKINS.**—One big packer distributed part of Nov. calfskin production mid-week, about 20,000 skins understood to have been involved, at ceiling prices, 27c for heavies and 23½c for lights under 9½ lb. There were reports later that another packer moved Nov. production same basis. Market remains in a very strong position.

Collectors are moving Chgo. city calfskins as available at maximum prices, 8/10 lb. at 20½c, and 10/15 lb. at 23c; outside cities are wanted same basis and market strong. Country calfskins are quotable at 16c flat for 10 lb. and down, and 18c flat for 10/15 lb. f.o.b. shipping point. Chgo. city light calf and deacons are quotable at \$1.43, selected basis.

**KIPSKINS.**—One packer at mid-week moved a good part of Nov. production of kipskins, said to involve about 8,000, at maximum prices, 20c for 15-30 lb. natives and 17½c for brands. Another small Nov. production was later reported to have sold same basis.

Demand for city kipskins continues active and collectors are moving these steadily at maximum of 18c for 15-30 lb. native kips, and 17c for brands.

Country kips, 15-30 lb., are in demand at 16c flat, f.o.b. shipping points.

Market is quotable at \$1.10 flat for packer regular slunks, and 55c flat for hairless.

**HORSEHIDES.**—The market is on the strong side on horsehides, although some buyers deny paying top prices in the ranges quoted; however, offerings are strongly held. City renderers, with manes and tails, are quotable at \$6.80@7.00, selected, f.o.b. nearby shipping points; trimmed renderers quoted \$6.50@6.75, del'd Chgo.; mixed city and country lots range around \$6.00@6.20, Chgo.

**SHEEPSKINS.**—The Office of Price Administration late this week announced that ceiling prices will be established for raw wools at approximately the levels that prevailed during the week ended Dec. 6; formal schedules will be issued as soon as the necessary details can be worked out. This news was announced so late that its effect on the pelt market is as yet unknown. With the opening of the war with Japan, shipments from Australia are out of the question for the present; and if Dakar is seized by the Axis powers, they will be in position to hinder shipments from South Africa, so that we will have to rely on domestic production, plus the quantity of Australian and New Zealand wool already stored in this country.

Dry pelts are nominal around 24½@25c per lb., del'd Chgo., for full wools.

Good demand for present light production of packer shearlings; one house sold a car steady this week, No. 1's at \$1.80, No. 2's \$1.35, and No. 3's 85c. Pickled skins last sold at \$8.00 per doz. packer Dec. production. There has been trading by mid-west packers in Dec. lamb pelts; as usual, no prices have been confirmed, but some in the trade are crediting \$3.40@3.55 per cwt. live-weight basis as having been paid, for Dec. pelts. Native lambs quoted around \$3.20@3.30 per cwt. live weight basis for Dec. pelts. Outside small packer pelts quoted around \$2.40@2.50 each, according to quality.

## New York

**PACKER HIDES.**—There is an active inquiry for hides and packers are sold up to end of Nov. at maximum prices, native steers 15½c, butt brands 14½c, Colorados 14c, all-weight cows 15½c and bulls 12c. It is indicated in some quarters that hides are being sold as soon as packs are closed.

**CALFSKINS.**—There is a strong demand for calfskins and both packers and collectors are dividing these among regular buyers as fast as available. Collector 3-4's are salable at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. Packer 3-4's are salable at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

## Notice BEEF PACKERS

Submit your offerings of  
Hides and Skins

to

**GEO. H. ELLIOTT & CO.**

130 NORTH WELLS STREET, CHICAGO, ILLINOIS

Telephones: FRA nklin 2260-2261

For Better Manufactured

MEAT PRODUCTS

include



**DAIRYLEA**  
**DRIED SKIM MILK**

Available in  
Northeastern Territory only

DAIRYMEN'S LEAGUE CO-OP. ASSN. INC.  
11 WEST 42nd ST., NEW YORK, N. Y.



## Eclipse Refrigerating Machinery



Because of automatic unloaders, capacity controls, Flexo-Seals, force-feed lubrication from submerged oil pump, safety heads, and balanced operation—among other features. Three sizes: 3, 4, and 6 cylinders. Capacities up to 60 tons. Write for Bul. 100-B. Some good territories still open for distributors.

**FRICK CO.**  
Waynesboro, Penna.



## NEW YORK HIDE FUTURES

Closing Prices

Monday, Dec. 8—Dec. 15.00 b; Mar. 15.00 b; June 15.00 b; Sept. 15.00 b; Dec. (1942) 15.00 b; 2 lots; unchanged to 10 higher.

Tuesday, Dec. 9.—All options quoted 15.00 bid; two sales; unchanged from yesterday.

Wednesday, Dec. 10.—Dec., Mar., June, Sept., 15.00 b; Dec. (1942) 15.00 n; 14 lots; unchanged.

Thursday, Dec. 11.—Dec., Mar. and June 15.00; Sept. 15.00 n; Dec. (1942) 15.00 n; no lots; unchanged.

Friday, Dec. 12—Dec., Mar. and June 15.00; Sept. 15.00 n; Dec. (1942) 15.00 n; closing unchanged.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended December 6, 1941, were 5,350,000 lbs.; previous week 4,756,000 lbs.; same week last year 5,538,000 lbs.; Jan. 1 to date, 238,683,000 lbs.; same period last year, 230,256,000 lbs.

Shipments of hides from Chicago for week ended December 6, 1941, were 6,055,000 lbs.; previous week 5,908,000 lbs.; same week last year, 6,023,000 lbs.; Jan. 1 to date, 269,675,000 lbs.; same period last year, 263,106,000 lbs.

Watch the Classified Advertisements

# WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSING

### Provisions

Lard futures advanced early in the day on sharp upturn in the hog market, but suffered a set back on omission of refined lard from government purchases this week. Closing was about steady. Cash trade was fair and cash product firm. Chicago hog market was active, with prices 25@50 higher; hog top was \$11.35. Market for green meats continues strong and somewhat erratic.

### Cottonseed Oil

Valley and Southwest crude were quoted at 12½c, paid; Texas, 12¼ @ 12½c nominal, at common points; Dallas, 12½ @ 12½c nominal.

Quotations on New York bleachable cottonseed oil, Friday close, were: Dec. 13.65@13.90; Jan. 13.68@13.70; Mar. 13.66 sale; May 13.66 sale; July 13.65@13.67; 244 lots; closing steady.

## CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended on December 6, 1941:

	Week Dec. 6	Previous week	Same week '40
Cured meats, lbs.	25,424,000	25,208,000	16,687,000
Fresh meats, lbs.	45,569,000	67,619,000	62,677,000
Lard, lbs.	11,554,000	9,268,000	4,823,000

## CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago on December 12, 1941:

	PACKER HIDES	Week ended Dec. 12	Prev. week	Cor. week, 1940
Hvy. nat. str.	@15½	@15½	@13	
Hvy. Tex. str.	@14½	@14½	@13	
Hvy. butt brad'd str.	@14½	@14½	@13	
Hvy. Col. str.	@14	@14	@12½	
Ex-light Tex. str.	@15	@15	@13	
Brnd'd cows...	@14½	@14½	@12½	
Hvy. nat. cows...	@15½	@15½	@13	
Lt. nat. cows...	@15½	@15½	@13½	
Nat. bulls...	@12	@12	@8½	
Brnd'd bulls...	@11	@11	@7½	
Calfskins ...23½	@27	@27	@27½	
Kips, nat. ...	@20	@20	@20	
Kips, Brnd'd...	@17½	@17½	@16	
Slunks, reg...	@1.10	@1.10	@85	
Slunks, hrls...	@55	@55	@55	

### CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts...	@15½	@15½	12 @ 12½
Branded ...	@14½	@14½	11½ @ 12
Nat. bulls...	@12	@12	@ 7½
Brnd'd bulls...	@11	@11	@ 7
Calfskins ...20½	@23	@23	19 @ 23
Kips ...	@18	@18	@ 13½
Slunks, reg...	@1.10	@1.10	75 @ 80
Slunks, hrls...	@55	@55	@50

All packer and small packer hides and skins quoted on trimmed, selected basis, except all slunks quoted flat.

### COUNTRY HIDES

Hvy. steers...	@13	@13	8½ @ 9
Hvy. cows...13	@13½	13 @ 13½	8½ @ 9
Buffs ...14½	@15	14½ @ 15	10½ @ 11
Extremes ...	@15	@15	12½ @ 13
Bulls ...96	@9½	@ 9	@ 8
Calfskins ...18	@18	16 @ 18	14½ @ 14½
Kipskins ...	@16	@16	@13½
Horsehides ...6.00@7.00	5.90@6.90	5.40@6.25	

All country hides and skins quoted on flat basis.

### SHEEPSKINS

Pkr. shearlgs.	@1.80	@1.80	1.00@1.70
Dry pelts...24½	@25	24½ @ 25	21 @ 22

## MAINTENANCE MEN AGREE



This is the  
**QUICKEST WAY**  
to repair  
**BROKEN  
FLOORS**

Broken, rutted, crumbling cement floors can be repaired overnight. No need to blockade valuable floor space or shut down coolers for with Cleve-O-Cement you can repair floors quickly, permanently. Dries hard as flint and stronger in 24 hours than ordinary cement in 28 days. Unaffected by freezing temperatures or moisture, slip-proof, non-porous and resists lactic acid. Easily applied by any maintenance man. Used by leading dairy and meat packers. Ask about the Cleve-O-Cement Free Trial Offer.

THE MIDLAND PAINT & VARNISH COMPANY  
3119 RENO AVENUE CLEVELAND, OHIO

# CLEVE-O-CEMENT

How to analyze foods  
How to interpret your findings

JUST  
PUBLISHED **FOOD ANALYSIS**  
By A. G. Woodman

COVERS LATEST METHODS  
FOR ANALYZING:

- Food Colors
- Chemical Preservatives
- Milk, Cream and Ice Cream
- Edible Fats and Oils
- Olive Oil
- Butter
- Carbohydrate Foods
- Maple Syrup
- Honey
- Cocoa and Chocolate
- Solcas
- Pepper
- Cassia and Cinnamon
- Cloves
- Mustard
- Cider Vinegar
- Extract of Vanilla
- Lemon Extract
- Extract of Ginger
- Wine
- Whisky

Mass. Institute of Technology

4th ed., 607 pp., illus., \$4.00

This book gives a well-balanced training in methods of food analysis for the detection of adulteration. Typical foods illustrate methods of attack and analysis. Bearing out the author's belief that exercise of judgment and training of sense of discrimination are the principal benefits to be gained from a critical balancing of data obtained in a food analysis, the book gives almost equal emphasis to interpretation of results as to processes. Much information added to this edition on alcoholic beverages, sugar methods for foods affected by admission of dextrose on a par with cane sugar, new permitted dyes, including oil-soluble colors, etc.

Order from

The **NATIONAL PROVISIONER** 407 S. DEARBORN ST.  
CHICAGO, ILLINOIS

## International Stock Prices and Weights

**P**RICES paid for prize-winning livestock at this year's International Livestock Exposition in Chicago compared favorably with prices paid in other years. Grand champion steer, Purdue University's Loyal Alumnus IV, a cross-bred Angus-Shorthorn, brought \$3.30 per cwt. and scaled 970 lbs. The steer was bought by Firestone Tire and Rubber Company, Akron, O., and price paid was the same as Firestone paid in 1940 for Sargo, grand champion of the 1940 International.

The reserve champion, TO Again, a 930-lb. Hereford, which won the 1941 junior feeding contest, brought \$1.00 per lb., against 60c per lb. a year earlier, and sold to New City Packing & Provision Co.

A general average price of \$15.62 was paid for the 72 loads in the carlot fat cattle competition. This compared with the average of \$16.76 paid in 1940 for 85 loads. Top price of \$30.75, \$3.75 above price paid last year and \$7.75 above two years ago, was paid for the grand champion carlot of the show. These Angus steers were exhibited by Schmidt Bros., Delmar, Ia., winners in 1937, 1939 and 1940, and their average weight was 1,088 lbs. They sold to Armour and Company for the Chicago Wholesale Meat Dealers Association.

The next highest price paid for carlot fat steers was \$20.75. The 950-lb. Herefords were exhibited by Karl and George Hoffman, Ida Grove, Ia., and bought for Wrigley Building restaurants by Armour and Company.

Sales of cattle from the carlot competition ranged from \$13.00 to \$30.75, with the bulk selling from \$14.50 to \$16.25. There were 38 loads of Angus; 24 loads of Herefords and 10 loads of Shorthorns.

Twenty-nine carloads of feeder calves sold at the exposition for an average price of \$16.29 per cwt. Average weight per head was 470 lbs. Champion load was bought by Adams Farms, Rockville, Ind. at \$22 per cwt. They averaged 428 lbs. Prize load of Angus calves, shown by J. J. Hadley, North Platte, Neb., was sold to Adams Farms for \$22.25, top price of sale. They averaged 427 lbs.

Grand champion load of lambs, composed of 84-lb. Southdowns, was fed and exhibited by W. J. Brodie, Stouffville, Ont. The load sold for \$27.75 per cwt. to Armour and Company. Twenty-one loads made a general average of \$13.71 per cwt.

The grand champion barrow of the show, a Chester White, exhibited by the Lisle Farms, Lisle, Ill., weighed 226 lbs. and sold at \$1.30 per lb. The reserve champion, a Berkshire, exhibited by Ohio State University, weighed 248 lbs., and sold at 45c per lb. The grand champion pen lot of three barrows was shown by the Ohio State University; these were Berkshires averaging 212 lbs., and

sold for \$1.05 per lb. The reserve grand champion pen lot, exhibited by Wisconsin University, were Poland Chinas. They averaged 226 lbs. and sold for 60c per lb.

Grand champion carload of hogs—Berkshires—were fed and exhibited by George and Karl Hoffman, Ida Grove, Ia. They sold to Swift & Company for \$12.75 per cwt. and weighed 244 lbs. Thirty-six loads in the show averaged \$11.04 per cwt., compared with an average of \$7.23 per cwt. for 38 loads in 1940.

All prize winners in the dressed carcass contest, except hogs, sold well below last year's levels. The lamb carcass at \$1.00 per lb. brought the highest price. This carcass was from a Southdown lamb shown by the Pennsylvania State College. It dressed out 54.22 per cent and weighed 45 lbs. It was bought by Irwin Bros. for Barney's Market club. Selling price was 50c under last year.

Owner of the grand champion steer carcass, Guilford Hull, Oskaloosa, Ia., was paid only 44½c per lb., the lowest price paid for a champion carcass since 1935. Price last year was 61c per lb. Carcass dressed out 65.38 per cent, second highest for a champion in the last 20 years. Beef will be served at the Yar restaurant. Reserve champion, a 910-lb. Hereford, shown by Robert Rock, Dixon, Ia., yielded 63.63 per cent and was bought by Irwin Bros. at 31c per lb. for the Continental Illinois National bank.

Grand champion hog carcass, a Chester White, shown by Michigan State college, dressed out a high 76.14 per cent. New City Packing & Provision Co. bought the carcass at 20c per lb. for the Bismarck hotel. This price was sharply above 1940 mark of 12c per lb. Reserve champion sold at 14½c per lb. to the Continental Illinois National Bank.

John A. Kotal and M. B. Middaugh, Chicago, judged the sheep carcass classes; Marion J. Leidinger and J. M. Coyner, Chicago, judged hog carcasses; Harold N. Cudney and Leo J. Daly of Chicago, and W. J. Loeffel, Lincoln, Neb., judged the cattle carcass classes.

### BAR KILLING LIGHTWEIGHTS

**MONTREAL.**—Canada's Bacon Board has announced that beginning December 15 exporting packers will not be permitted to slaughter hogs producing carcasses weighing less than 130 lbs. or the equivalent of live hog weight of 175 lbs. This move said the board, "should result in lightweight hogs being kept back for further feeding and when marketed at heavier weights will substantially increase the total quantity available for export."

The majority of hogs unsuitable for export are lightweight hogs. Packers recently increased the discount on B-2 grade carcasses weighing from 125 to 135 lbs. to \$1.50 and \$2 a hog.



"Best Well Ever Installed"  
Said Clintonville, Wisconsin

**2,000,000**  
*Gallons Daily*

**N**EVER in its history had Clintonville, Wisconsin been able to obtain more than 250 gallons of water per minute from any of a number of their wells. The city was growing and the need for a larger supply of water was becoming urgent. Layne Hydrologists made a survey, a contract was closed and the result is a well producing 1400 gallons per minute, or over 2,000,000 gallons per day. Thus again Layne has been outstanding in success where others have failed.

Layne installed their famous gravel wall well—a type of installation that size for size and depth for depth usually doubles and often quadruples the amount of water produced from a given formation. They differ materially from the so called "gravel packed" well and are the most efficient known.

Layne can develop a new, larger and more economical well water supply for you. They can do the work promptly, thus expediting your expansion and production plans. Why not ask Layne to give you further details. For literature, address

LAYNE & BOWLER, INC.  
Memphis, Tenn.

**LAYNE**  
**PUMPS & WELL**  
**WATER SYSTEMS**

*Affiliated Companies*

Layne-Arkansas Company.....Stuttgart, Ark.  
Layne-Atlantic Company.....Norfolk, Va.  
Layne-Central Co.....Memphis, Tenn.  
Layne-Northern Company.....Mishawaka, Ind.  
Layne-Louisiana Company.....Lake Charles, La.  
Layne-New York Co.....New York City  
Layne-Northwest Company.....Milwaukee, Wis.  
Layne-Ohio Company.....Columbus, Ohio  
Layne-Texas Company.....Houston, Texas  
Layne-Western Company.....Kansas City, Mo.  
Layne-Western Co. of Minn.....Minneapolis, Minn.  
Layne-Bowler New England Corp.....Boston, Mass.  
International Water Supply, Ltd.....London, Ont.

# LIVESTOCK MARKETS *Weekly Review*

## November Slaughter Smaller Than in '40

**F**EWER cattle, calves and sheep were slaughtered under federal inspection during November than in the preceding month, but hog kill was larger than in October. Total slaughter in November was 7,401,718 head, which was slightly under the October total at 7,494,244 head and 825,129 head below November, 1940, when slaughter was 8,226,847 head. More cattle and calves were processed in November than in 1940, but fewer hogs and sheep were killed.

November hog slaughter was 403,371 head (10 per cent) larger than in October, although 858,001 head (16 per cent) below the heavy kill in November, 1940. Hog kill was 289,780 head (7 per cent) above the five-year average. Hog slaughter under federal inspection during the first eleven months of 1941 totaled 40,753,093 head against 44,334,504 head in 1940, but was considerably above the five-year average at 34,272,757 head.

Cattle slaughter, totaling 940,863 head, was 177,812 head (16 per cent) below the October level, but exceeded slaughter a year earlier and the five-year average by 6 per cent. Cattle slaughter for eleven months of 1941 at 9,941,488 head exceeded the total of 8,898,403 in 1940 and the five-year average of 9,156,927 head.

Calf slaughter at 475,694 head was 11 per cent smaller than the October kill and sheep and lamb slaughter at 1,424,318 head declined 15 per cent from October. Calf slaughter was up 3 per cent compared with November, 1940 and the five-year average; sheep and lamb slaughter was 3 per cent below November, 1940, and 2 per cent below the five-year average for November.

Inspected slaughter in November, compared with October and November, 1940:

	Nov. 1941	Oct. 1941	Nov. 1940
Cattle .....	940,863	1,118,675	883,597
Calves .....	475,694	535,897	462,294
Hogs .....	4,560,843	4,157,472	5,418,844
Sheep .....	1,424,318	1,682,200	1,462,162

Numbers of animals processed under federal inspection during the first eleven months of 1941, by classes, are given below:

	Cattle	Hogs	Sheep
January .....	801,329	4,517,314	1,625,178
February .....	717,434	3,725,255	1,390,720
March .....	706,298	3,904,400	1,406,371
April .....	792,167	3,806,930	1,436,172
May .....	907,542	4,023,021	1,551,215
June .....	867,141	3,336,062	1,378,069
July .....	967,531	3,006,684	1,568,689
August .....	968,264	2,795,738	1,321,726
September .....	1,004,244	2,920,384	1,567,287
October .....	1,118,675	4,157,472	1,682,200
November .....	940,863	4,560,843	1,424,318

Total, 1941 .. 9,941,488 40,753,093 16,553,975

Numbers of animals processed under federal inspection during November, compared with November totals during the previous ten years, as reported by the U. S. Department of Agriculture, Agricultural Marketing Service, were:

### NOVEMBER SLAUGHTER

	Cattle	Hogs	Sheep
1941 .....	940,863	4,560,843	1,424,318
1940 .....	883,597	5,418,844	1,462,162
1939 .....	858,111	4,436,799	1,488,591
1938 .....	853,187	3,913,289	1,452,968
1937 .....	855,835	3,294,747	1,321,269
1936 .....	988,167	4,291,635	1,543,916
1935 .....	955,694	2,421,898	1,406,985
1934 .....	897,062	4,311,930	1,328,869
1933 .....	777,005	4,501,047	1,355,930
1932 .....	627,328	3,778,133	1,388,485
1931 .....	614,206	4,217,819	1,506,120

Total slaughter during the first eleven months of 1941, compared with kill in corresponding periods in recent years:

	Cattle	Hogs	Sheep
1941 .....	9,941,488	40,753,093	16,553,975
1940 .....	8,898,403	44,334,504	15,935,353
1939 .....	8,672,895	36,131,404	15,852,332
1938 .....	9,018,470	31,840,331	16,712,714
1937 .....	9,210,109	27,683,684	15,867,333
1936 .....	9,984,756	31,375,868	15,642,746
1935 .....	8,773,657	23,182,772	16,275,534
1934 .....	9,149,966	39,679,499	14,761,569
1933 .....	7,994,506	42,695,854	15,963,435
1932 .....	7,068,347	40,661,374	16,634,745
1931 .....	7,241,882	39,385,356	16,490,027

## SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection during November, by stations, as reported by the Agricultural Marketing Service:

	Cattle	Calves	Hogs	Sheep and Lambs
Chicago <sup>1</sup> ..	126,519	25,647	494,619	208,906
Denver ..	13,443	1,845	28,402	21,941
Kansas City <sup>2</sup> ..	68,313	16,937	173,133	63,829
New York area <sup>3</sup> ..	40,440	51,119	189,921	229,917
Omaha ..	68,667	2,904	176,350	76,746
St. Louis <sup>4</sup> ..	59,658	38,302	332,050	90,606
Sioux City ..	36,037	841	135,867	63,038
So. St. Paul <sup>5</sup> ..	77,932	57,955	352,119	125,673
All other stations	449,204	280,244	2,688,473	578,322
Total ..	940,863	475,694	4,560,843	1,424,318

Total .. 1,118,675 535,897 4,157,472 1,682,200

5-yr. Av. (Nov. 1936-40) 884,619 462,805 4,271,063 1,449,823

Nov. .. 9,941,488 5,004,269 40,753,093 16,553,975

5-yr. Av. Jan. .. 9,156,927 5,256,838 34,272,757 16,002,096

<sup>1</sup>Includes Elburn, Ill. <sup>2</sup>Includes New York City, Newark, and Jersey City. <sup>3</sup>Includes St. Louis National Stockyards and E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes So. St. Paul, St. Paul, and Newport.

Basic data furnished by Bureau of Animal Industry.

## CANADIAN CARCASS GRADING

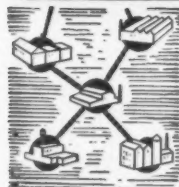
Canadian hog carcasses graded during November totaled 686,666 compared with 626,893 graded during November last year. Of this total, 219,039 carcasses were Grade A, and 308,319 were grade B-1. During the first eleven months of 1941 the total number of carcasses graded was 5,420,030 compared with 4,695,565 graded during the first eleven months last year. Total for 1941 included 1,698,719 grade A carcasses and 2,409,684 grade B-1.

**FIGHT FOR YOUR COUNTRY BY PURCHASING U. S. DEFENSE BONDS AND STAMPS.**



*Spotted in all  
Livestock Centers!*

**KENNETT-MURRAY**  
LIVESTOCK BUYING SERVICE



FORT WAYNE, IND.  
DAYTON, OHIO  
LAFAYETTE, IND.  
CINCINNATI, OHIO  
INDIANAPOLIS, IND.

DETROIT, MICH.  
LOUISVILLE, KY.  
SIOUX CITY, IOWA  
NASHVILLE, TENN.  
MONTGOMERY, ALA.  
OMAHA, NEB.

**Order Buyer of Live Stock**  
**L. H. McMURRAY**

Indianapolis, Indiana

**FRANK R. JACKLE**  
Broker

Offerings Wanted of:

Tankage, Blood, Bones, Cracklings, Hoofs  
405 Lexington Ave.

New York City



## NEW YORK LIVESTOCK

Livestock prices at Jersey City, December 10, 1941, as reported by the Agricultural Marketing Service were as follows:

CATTLE:	
Steers	unquoted
Cows, medium	8.00@8.50
Cows, cutter and common	6.25@7.25
Cows, canners	4.75@5.75
Bulls, good	9.00@9.75
Bulls, medium	8.00@8.75
Bulls, cutter to common	6.50@7.50

CALVES:	
Vealers, good and choice	\$13.50@15.00
Vealers, common and medium	9.00@11.50
Vealers, culls	7.00@8.00
Calves, medium to good	9.00
Calves, common and medium	8.50

HOGS:	
Hogs, good and choice, 185-lb.	\$ 10.80

LAMBS:	
Lambs, good and choice	\$11.75@12.35
Lambs, medium and good	10.25@11.50
Lambs, common	9.00@10.00

Receipts of salable livestock at Jersey City market for week ended December 6:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	1,773	1,298	112	8,332
Total, with directs	8,331	11,781	23,091	34,557
Previous week:				
Salable receipts	1,713	1,000	210	2,736
Total, with directs	8,113	10,539	21,631	60,820

\*Including hogs at 31st street.

## CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., December 11.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, week's early trade in hogs was active but later the midwestern markets became rather slow in the face of heavier hog receipts.

Hogs, good to choice:	
160-180 lb.	\$ 9.10@10.25
180-200 lb.	8.85@10.35
200-220 lb.	10.00@10.40
220-240 lb.	9.75@10.15
240-260 lb.	9.65@10.05

Sows:	
330 lbs. down	\$ 9.60@9.95
330-360 lb.	9.50@9.90
400-500 lb.	9.20@9.65

Receipts of hogs at Corn Belt markets for the week ended December 11, 1941:

	This week	Last week
Friday, Dec. 5	55,700	37,000
Saturday, Dec. 6	66,000	46,200
Monday, Dec. 8	62,500	79,300
Tuesday, Dec. 9	19,300	65,000
Wednesday, Dec. 10	43,900	40,500
Thursday, Dec. 11	71,800	43,000

## RECEIPTS AT CHIEF CENTERS

Receipts for the week ended December 6:

At 20 markets:	Cattle	Hogs	Sheep
Week ended Dec. 6	249,000	572,000	249,000
Previous week	246,000	539,000	258,000
1940	232,000	695,000	273,000
1939	208,000	631,000	261,000
1938	192,000	415,000	263,000

At 11 markets:		Hogs
Week ended Dec. 6	495,000	
Previous week	463,000	
1940	621,000	
1939	559,000	
1938	350,000	

At 7 markets:		Cattle	Hogs	Sheep
Week ended Dec. 6	187,000	440,000	187,000	
Previous week	173,000	384,000	176,000	
1940	163,000	535,000	186,000	
1939	145,000	481,000	183,000	
1938	124,000	298,000	169,000	

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading western markets, Thursday, December 11, 1941, as reported by U. S. Department of Agriculture, Agricultural Marketing Service:

Hogs (soft & oily not quoted):	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
BARROWS AND GILTS:					
Good-choice:					
120-140 lbs.	\$ 9.85@10.60	\$ 9.90@10.35			
140-160 lbs.	10.25@10.85	10.10@10.55	\$10.00@10.40	\$10.00@10.45	\$10.25@10.40
160-180 lbs.	10.50@11.00	10.75@10.85	10.25@10.60	10.25@10.60	10.30@10.50
180-200 lbs.	10.65@11.00	10.70@10.85	10.50@10.65	10.45@10.65	10.50 only
200-220 lbs.	10.65@11.00	10.70@10.85	10.60@10.65	10.50@10.65	10.50 only
220-240 lbs.	10.60@10.90	10.65@10.80	10.50@10.75	10.50@10.60	10.35@10.60
240-270 lbs.	10.50@10.85	10.50@10.75	10.50@10.65	10.50@10.60	10.20@10.50
270-300 lbs.	10.45@10.70	10.35@10.60	10.50@10.65	10.45@10.60	10.10@10.30
300-330 lbs.	10.40@10.65	10.25@10.40	10.50@10.60	10.40@10.50	10.00@10.20
330-360 lbs.	10.30@10.50	10.20@10.30	10.40@10.60	10.35@10.45	9.90@10.10
Medium:					
160-220 lbs.	10.25@10.65	9.90@10.65	9.90@10.50	10.10@10.55	10.25@10.40
SOWS:					
Good and choice:					
SOWS:					
Good and choice:					
270-300 lbs.	10.10@10.30	10.15@10.25	10.10@10.40	10.00@10.15	9.80@9.85
300-330 lbs.	10.05@10.25	10.10@10.20	10.00@10.35	10.00@10.15	9.80 only
330-360 lbs.	10.00@10.10	10.00@10.15	10.00@10.25	10.00@10.15	9.80 only
Good:					
360-400 lbs.	9.90@10.05	9.90@10.05	10.00@10.15	9.90@10.10	9.80 only
400-450 lbs.	9.75@10.00	9.50@9.95	9.90@10.00	9.75@10.00	9.80 only
450-500 lbs.	9.60@9.85	9.30@9.60	9.85@10.00	9.75@9.90	9.70@9.80
Medium:					
250-500 lbs.	9.25@9.75	9.15@10.10	9.50@9.90	9.60@10.00	9.50@9.75
PIGS (Slaughter):					
Med. & good, 90-120 lbs.	9.50@10.00	9.50@10.00			

Slaughter Cattle, Vealers and Calves:

STEERS, choice:					
750-900 lbs.	13.25@14.00	12.75@13.75	12.50@13.50	12.50@13.50	12.25@13.50
900-1100 lbs.	13.25@14.00	12.75@13.75	12.50@13.50	12.75@13.50	12.25@13.50
1100-1300 lbs.	13.00@14.00	12.50@13.75	12.25@13.50	12.25@13.50	12.25@13.25
1300-1500 lbs.	12.75@13.75	12.25@13.25	12.00@13.25	12.00@13.00	12.00@13.25

STEERS, good:					
750-900 lbs.	12.00@13.25	11.75@12.75	11.50@12.75	11.25@12.75	11.00@12.25
900-1100 lbs.	12.00@13.25	11.50@12.75	11.25@12.75	11.25@12.75	11.00@12.25
1100-1300 lbs.	12.00@13.25	11.50@12.75	11.00@12.50	11.25@12.75	10.75@12.25
1300-1500 lbs.	12.00@13.00	11.25@12.50	11.00@12.25	11.00@12.25	10.75@12.00

STEERS, medium:					
750-1100 lbs.	10.00@12.00	9.75@11.75	9.75@11.25	9.75@11.25	9.50@11.00
1100-1300 lbs.	10.00@12.00	9.75@11.50	9.75@11.25	9.75@11.25	9.50@11.00

STEERS, common:					
750-1100 lbs.	8.50@10.00	8.25@9.75	8.50@9.75	8.50@9.75	8.50@9.50

STEERS, HEIFERS AND MIXED:

Choice, 500-750 lbs.	12.75@13.75	12.50@13.50	12.00@13.00	12.00@13.25	12.00@13.00
Good, 500-700 lbs.	11.75@12.75	11.25@12.50	11.00@12.00	10.75@12.25	11.00@12.00

HEIFERS:					
Choice, 750-900 lbs.	12.75@13.50	12.50@13.50	12.00@12.75	12.25@13.25	11.75@12.75
Good, 750-900 lbs.	12.00@12.75	11.25@12.50	10.50@12.00	10.75@12.25	10.50@11.75
Medium, 500-900 lbs.	9.75@12.00	9.25@11.25	9.00@10.50	8.75@10.75	8.50@10.50
Common, 500-900 lbs.	7.50@9.75	7.50@9.25	7.75@9.00	7.50@8.75	7.50@8.50

COWS, all weights:					
Good	8.00@9.25	8.25@9.00	8.25@9.00	8.00@8.75	8.00@9.00
Beef, good	7.50@8.25	7.50@8.25	7.50@8.25	7.00@8.00	7.50@8.00
Cutter and common	6.25@7.50	6.25@7.50	6.25@7.50	5.75@7.00	6.25@7.50
Canner	5.00@6.25	5.00@6.25	5.00@6.25	5.00@6.25	5.50@6.25

BULLS (Ylgs. Excl.), all weights:					
Beef, good	9.00@9.50	9.00@9.25	9.00@9.50	8.75@9.00	9.00@9.65
Sausage, good	8.75@9.50	8.50@9.00	8.75@9.40	8.75@9.00	9.00@9.50
Sausage, cutter and com.	7.75@9.00	8.00@8.50	8.00@8.75	8.25@8.75	8.25@9.00
Sausage, cutter and com.	7.00@8.00	6.75@8.00	7.00@8.00	7.25@8.25	7.25@8.25

VEALERS, all weights:					
Good and choice	12.00@13.50	12.25@13.50	11.00@12.50	11.50@13.00	11.00@13.00
Common and medium	9.00@12.00	10.00@12.25	8.00@11.00	8.00@11.50	8.50@11.00
Cull	7.00@9.00	6.50@10.00	6.00@8.00	6.00@8.00	6.00@8.50

CALVES, 50 lbs. down:					
Good and choice	9.00@10.50	8.75@10.50	9.50@11.00	9.00@9.00	10.00@11.50
Common and medium	7.75@9.00	7.00@8.75	7.50@9.50	7.00@9.00	8.50@11.50
Cull	6.00@7.75	5.50@7.00	5.50@7.50	6.00@7.00	6.00@8.50

Slaughter Lambs and Sheep:

LAMBS:					
Good and choice*	12.00@12.40	12.00@12.50	11.50@11.90	11.85@12.10	11.50@11.85
Medium and good*	10.75@11.75	11.00@11.75	10.75@11.35	10.75@11.60	10.50@11.25
Common	8.75@10.50	9.00@10.75	9.25@10.75	9.00@10.50	9.00@10.25

YLG. WETHERS:					
Good and choice*	9.75@10.00	10.25@10.75	9.25@9.75	9.75@10.25	
Medium*	8.25@9.50	8.50@10.00	7.75@9.00	8.50@9.50	

EWES:					
Good and choice	5.50@6.35	4.50@5.50	4.00@5.35	5.00@5.75	4.50@5.90
Common and medium	3.75@5.50	3.00@4.50	2.75@4.00	3.75@5.00	3.00@4.50

\*Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days' wool growth quoted as shorn. \*Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades as combined represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

## PACIFIC COAST LIVESTOCK

Receipts for 5 days ended Dec. 5:

	Cattle	Calves	Hogs	Sheep
Los Angeles	6,910	1,595	2,865	980
San Francisco	759	12	2,400	2,300
Portland	3,300	270	3,550	2,150

## CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week totaled 21,360 cattle, 2,429 calves, 41,029 hogs, 16,688 sheep.

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, December 6, 1941, as reported to The National Provisioner:

### CHICAGO

Armour and Company, 6,410 hogs; Swift & Company, 5,415 hogs; Wilson & Co., 12,133 hogs; Western Packing Co., Inc., 1,982 hogs; Agar Packing Co., 7,360 hogs; Shippers, 7,635 hogs; Others, 29,630 hogs.  
Total: 39,070 cattle; 4,373 calves; 71,620 hogs; 25,050 sheep.

### KANSAS

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,197	578	3,353	4,655
Cudahy Pkg. Co.	2,839	497	2,161	4,136
Swift & Company	2,640	653	3,274	4,990
Wilson & Co.	2,061	701	2,450	3,675
Indep. Pkg. Co.	.....	.....	450	.....
Kornblum Pkg. Co.	1,074	.....	.....	.....
Others	5,041	276	3,340	1,090
Total	13,452	2,705	15,023	18,246

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	6,239	7,791	3,706	5,235
Cudahy Pkg. Co.	3,896	5,886	5,235	.....
Swift & Co.	4,421	5,213	2,493	.....
Wilson & Co.	2,115	4,251	1,528	.....
Others	.....	10,316	.....	.....

Cattle and calves: Eagle Pkg. Co., 17; Greater Omaha Pkg. Co., 178; Geo. Hoffman, 50; Lewis Pkg. Co., 744; Nebraska Beef Co., 723; Omaha Pkg. Co., 246; John Roth, 130; So. Omaha Pkg. Co., 595; Lincoln Pkg. Co., 279.  
Total: 10,682 cattle and calves; 33,457 hogs; 12,955 sheep.

### EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,609	2,064	15,169	4,616
Swift & Company	3,796	2,732	15,254	4,210
Hunter Pkg. Co.	1,695	37	6,197	805
Hell Pkg. Co.	.....	2,913	.....	.....
Krey Pkg. Co.	.....	5,737	.....	.....
Laclede Pkg. Co.	.....	3,516	.....	.....
Sieloff Pkg. Co.	.....	1,942	.....	.....
Shippers	5,670	1,463	13,711	354
Others	2,900	101	2,673	922
Total	17,670	6,417	67,112	10,909

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,540	438	11,368	9,746
Armour and Company	3,384	326	9,025	4,146
Others	1,882	193	1,074	665
Total	7,815	957	21,467	14,557

Not including 432 cattle, 7,998 hogs and 470 sheep bought direct.

### SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	2,696	62	11,061	4,907
Armour and Company	2,977	59	10,579	3,595
Swift & Company	2,824	66	6,533	4,247
Shippers	5,885	11	5,257	425
Others	250	5	56	1
Total	14,032	208	33,466	13,175

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,177	1,015	2,981	1,297
Wilson & Co.	3,258	1,196	2,930	980
Others	280	25	1,821	21
Total	6,745	2,236	7,732	2,298

Not including 20 cattle, 52 calves and 1,299 hogs bought direct.

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,788	598	3,619	1,912
Wichita D. B. Co.	16	.....	.....	.....
Dunn-Ostergard	84	.....	178	.....
Fred W. Dold	155	.....	545	.....
Sunflower Pkg. Co.	46	.....	221	.....
Pioneer Cattle Co.	54	.....	.....	.....
Excel Pkg. Co.	348	.....	.....	.....
Others	4,516	.....	838	384
Total	7,007	598	5,401	2,296

Not including 97 cattle and 1,757 hogs bought direct.

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,227	167	2,878	2,528
Swift & Company	1,304	261	3,161	1,845
Cudahy Pkg. Co.	1,015	54	1,735	1,196
Others	1,737	132	1,769	3,111
Total	5,306	614	9,543	8,680

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,118	3,064	25,008	6,523
Cudahy Pkg. Co.	989	2,252	.....	2,553
Riffin & Son	769	83	.....	.....
Swift & Company	6,016	4,541	4,474	10,922
Others	5,443	911	.....	.....
Total	17,414	11,855	66,572	19,998

## INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
Kingan & Co.	2,085	689	27,980	2,882
Armour and Company	696	210	3,716	.....
Hilgemeier Bros.	.....	.....	800	.....
Stumpf Bros.	.....	.....	140	.....
Stark & Wetzel	195	87	676	.....
Wabnitz and Deters	49	40	308	32
Maas Hartman Co.	33	20	.....	.....
Shippers	2,023	1,201	26,108	5,511
Others	1,044	375	822	106
Total	6,133	2,572	60,050	8,531

## CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	.....	7	.....	348
E. Kahn's Sons Co.	648	217	3,188	855
Lohrey Packing Co.	.....	.....	308	.....
H. H. Meyer Pkg. Co.	13	.....	4,495	.....
J. Schlachter	138	112	.....	54
J. & F. Schroth P. Co.	.....	.....	3,012	.....
J. F. Stegner Co.	314	219	.....	14
Shippers	438	.....	2,589	1,044
Others	1,521	676	685	164
Total	3,092	1,231	19,272	2,479

Not including 1,268 cattle, 4,410 hogs and 32 sheep bought direct.

## FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,133	2,048	2,776	3,431
Swift & Company	3,013	1,397	2,826	3,883
Blue Bonnet Pkg. Co.	296	75	455	.....
City Pkg. Co.	331	3	731	.....
Rosenthal Pkg. Co.	57	21	2	.....
Total	6,829	3,544	6,790	7,314

## RECAPITULATION

	Cattle	Calves	Hogs	Sheep
Chicago	39,070	49,993	43,727	.....
Kansas City	18,452	16,388	16,650	.....
Omaha	19,682	16,381	17,883	.....
East St. Louis	17,670	17,851	20,289	.....
St. Joseph	7,815	8,520	7,269	.....
Sioux City	14,062	9,419	10,743	.....
Oklahoma City	6,745	4,096	6,428	.....
Wichita	7,007	3,948	6,448	.....
Denver	5,306	4,665	5,217	.....
St. Paul	17,414	17,383	16,808	.....
Milwaukee	4,081	4,246	4,492	.....
Indianapolis	6,133	7,064	7,957	.....
Cincinnati	3,092	8,895	4,176	.....
Ft. Worth	6,829	5,550	7,298	.....
Total	173,925	169,077	173,380	.....

## HOGS

	Cattle	Calves	Hogs	Sheep
Chicago	71,620	80,372	89,400	.....
Kansas City	15,023	12,439	16,533	.....
Omaha	33,457	20,707	38,686	.....
East St. Louis	67,112	57,884	69,577	.....
St. Joseph	21,467	17,495	24,266	.....
Sioux City	33,466	20,609	38,914	.....
Oklahoma City	7,732	5,199	8,597	.....
Wichita	5,401	3,432	6,632	.....
Denver	5,306	7,877	16,926	.....
St. Paul	68,572	63,297	59,802	.....
Milwaukee	12,001	11,654	20,143	.....
Indianapolis	60,050	68,328	65,596	.....
Cincinnati	19,272	21,350	26,445	.....
Ft. Worth	6,780	5,064	11,145	.....
Total	429,511	395,607	522,982	.....

## SHEEP

	Cattle	Calves	Hogs	Sheep
Chicago	25,050	27,736	40,202	.....
Kansas City	18,246	13,262	16,214	.....
Omaha	12,935	12,582	14,398	.....
East St. Louis	10,909	14,003	10,593	.....
St. Joseph	14,537	11,930	14,162	.....
Sioux City	13,175	11,856	13,887	.....
Oklahoma City	2,298	2,298	4,788	.....
Wichita	2,296	1,862	4,228	.....
Denver	8,680	9,481	12,631	.....
St. Paul	19,998	26,526	21,963	.....
Milwaukee	1,968	2,027	2,007	.....
Indianapolis	8,531	13,755	11,054	.....
Cincinnati	2,479	1,431	1,211	.....
Ft. Worth	7,314	6,204	6,073	.....
Total	148,456	155,038	173,206	.....

\*Cattle and calves. †Not including directs.

## HOG-CORN RATIO

The hog-corn price ratio in the United States in November, 1941, based on barrows and gilts, was 14.5 compared with 15.3 in October and 9.6 in November 1940. Average price received for hogs in November, 1941 was \$10.22, compared with \$10.63 in October and \$6.16 in November, 1940. Yellow corn sold for 70.7c per bu. in November, 1941, 69.5c per bu. in October, and 64.5c per bu. in November, 1940.

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Mon., Dec. 1	13,542	1,169	21,054	9,094
Tues., Dec. 2	7,180	1,085	30,670	6,314
Wed., Dec. 3	11,712	914	22,585	8,621
Thurs., Dec. 4	5,322	671	24,674	9,353
Fri., Dec. 5	1,616	380	18,712	6,578
Sat., Dec. 6	800	200	8,500	3,500

\*Total this week.....39,721 4,369 124,095 42,451  
Prev. week.....51,336 6,168 117,728 51,680  
Year ago.....42,557 7,132 149,332 48,402  
Two years ago.....37,795 4,287 147,394 50,306

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mon., Dec. 1	3,126	171	1,778	471
Tues., Dec. 2	2,408	114	910	40
Wed., Dec. 3	3,972	98	1,186	806
Thurs., Dec. 4	1,857	287	1,649	878
Fri., Dec. 5	1,500	100	2,000	1,000
Sat., Dec. 6	100	.....	100	100

Total this week.....12,593 740 7,603 3,287  
Previous week.....18,726 445 7,659 5,894  
Year ago.....15,667 989 4,207 8,009  
Two years ago.....16,140 614 11,157 11,284

\*Including 1,629 cattle, 333 calves, 52,756 hogs and 20,619 sheep direct to packers.  
†All receipts include directs.

### DECEMBER AND YEAR RECEIPTS

	December	Year
Cattle	39,721	42,144
Calves	4,369	6,760
Hogs	124,095	144,278
Sheep	42,451	44,154

Year 1,890,369 1,801,478  
228,363 255,740  
4,711,331 4,932,288  
2,028,323 1,955,108

†All receipts include directs.

### WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Calves	Hogs	Sheep	Lambs
Week ended Dec. 6	\$12.00	\$9.95	\$5.10	\$11.05	.....
Previous week	11.65	10.05	5.10	11.20	.....
1940	12.10	6.10	4.00	9.30	.....
1939	9.55	5.45	3.95	8.95	.....
1938	9.75	7.35	3.50	9.15	.....
1					

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended December 6, 1941:

CATTLE			
	Week ended Dec. 6	Prev. week	Cor. week, 1940
Chicago	23,882	30,164	24,701
Kansas City	21,157	18,824	19,561
Omaha	20,956	16,668	17,926
East St. Louis	12,000	11,793	13,506
St. Joseph	8,566	7,940	7,436
Sioux City	9,093	7,424	8,957
Wichita	7,702	4,349	7,628
Philadelphia	2,137	1,800	2,147
Indianapolis	2,411	2,385	1,705
New York & Jersey City	10,586	10,718	9,712
Oklahoma City	9,053	8,906	9,503
Cincinnati	3,527	4,103	4,949
Denver	5,339	4,953	5,262
St. Paul	17,154	17,125	13,392
Milwaukee	8,940	3,885	4,023
Total	157,523	148,037	150,406
*Cattle and calves. †Not including directs.			
HOGS			
Chicago	125,556	139,241	184,840
Kansas City	50,079	43,108	86,786
Omaha	67,130	45,169	85,571
East St. Louis	91,353	92,925	117,269
St. Joseph	28,493	20,272	37,374
Sioux City	47,259	36,685	70,548
Wichita	4,242	4,242	6,738
Philadelphia	17,920	14,838	18,194
Indianapolis	30,317	30,076	31,880
New York & Jersey City	42,248	49,913	61,246
Oklahoma City	9,031	6,213	16,963
Cincinnati	13,258	18,749	21,923
Denver	9,965	8,308	16,685
St. Paul	66,572	63,297	89,802
Milwaukee	11,951	11,641	12,662
Total	616,162	594,737	858,541
*Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo. †Not available.			
SHEEP			
Chicago	19,852	19,410	29,602
Kansas City	18,246	13,262	16,214
Omaha	16,196	14,693	17,770
East St. Louis	10,555	13,114	9,904
St. Joseph	14,362	11,930	14,162
Sioux City	13,919	12,532	15,613
Wichita	2,296	1,862	4,788
Philadelphia	3,254	2,443	2,786
Indianapolis	3,096	4,146	2,565
New York & Jersey City	54,693	60,533	64,210
Oklahoma City	2,298	2,293	4,223
Cincinnati	1,495	2,449	2,103
Denver	6,544	7,387	5,463
St. Paul	19,998	26,526	21,963
Milwaukee	1,587	1,498	1,010
Total	188,371	194,080	212,376
†Not including directs.			

## RECEIPTS AT 12 MARKETS

Receipts of salable cattle, calves, hogs and sheep at twelve public markets including Buffalo, Chicago, Cincinnati, Denver, Ft. Worth, Indianapolis, Kansas City, St. Louis National Stockyards, Omaha, St. Joseph, St. Paul and Sioux City, during November:

SALABLE LIVESTOCK			
	Nov., 1941	Oct., 1941	Nov., 1940
Cattle	856,790	1,026,831	746,785
Calves	213,743	240,769	183,425
Hogs	1,896,760	1,268,932	1,771,682
Sheep	726,456	1,144,160	781,724
TOTAL LIVESTOCK			
	1941	1940	
Cattle	912,949	801,056	
Calves	274,814	251,378	
Hogs	1,894,600	2,388,674	
Sheep	1,023,240	1,012,618	

Receipts of cattle at 12 public markets during the three months of the fall season, September-November, inclusive, totaled 2,847,798 head, compared with 2,693,340 head during the same period in 1940.

Receipts of hogs during October and November of the early winter season, October-December, inclusive, totaled 2,660,151 head, compared with 3,348,819 head in the same period a year earlier.

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service.)

WESTERN DRESSED MEATS			
	NEW YORK	PHILA.	BOSTON
STEERS, carcass	Week ending December 6, 1941..... 10,478	2,826	2,588
	Week previous..... 11,065	1,877	2,689
	Same week year ago..... 7,840	2,822	2,418
COWS, carcass	Week ending December 6, 1941..... 662	1,315	2,407
	Week previous..... 867	1,297	2,600
	Same week year ago..... 1,038	1,208	2,962
BULLS, carcass	Week ending December 6, 1941..... 251	1,010	111
	Week previous..... 1,049	719	103
	Same week year ago..... 644	690	22
VEAL, carcass	Week ending December 6, 1941..... 9,233	1,242	700
	Week previous..... 17,800	996	886
	Same week year ago..... 12,183	1,527	758
LAMB, carcass	Week ending December 6, 1941..... 54,648	15,996	17,749
	Week previous..... 50,067	11,429	17,701
	Same week year ago..... 46,012	19,263	18,179
MUTTON, carcass	Week ending December 6, 1941..... 2,411	249	1,386
	Week previous..... 2,686	108	985
	Same week year ago..... 2,571	1,004	914
PORK cuts, lbs.	Week ending December 6, 1941..... 2,185,469	346,880	378,138
	Week previous..... 3,535,526	353,110	500,958
	Same week year ago..... 2,492,185	470,208	515,790
BEEF cuts, lbs.	Week ending December 6, 1941..... 195,150	...	...
	Week previous..... 313,021	...	...
	Same week year ago..... 335,533	...	...
LOCAL SLAUGHTERS			
CATTLE, head	Week ending December 6, 1941..... 10,586	2,157	...
	Week previous..... 10,718	1,800	...
	Same week year ago..... 9,712	2,147	...
CALVES, head	Week ending December 6, 1941..... 12,638	2,201	...
	Week previous..... 12,662	2,016	...
	Same week year ago..... 13,825	2,693	...
HOGS, head	Week ending December 6, 1941..... 41,495	17,920	...
	Week previous..... 46,274	14,838	...
	Same week year ago..... 61,246	18,194	...
SHEEP, head	Week ending December 6, 1941..... 54,693	3,254	...
	Week previous..... 60,533	2,448	...
	Same week year ago..... 64,210	2,786	...

Country dressed product at New York totaled 3,428 veal, 16 hogs and 141 lambs. Previous week, 4,687 veal, 26 hogs and 71 lambs in addition to that shown above.

## WEEKLY INSPECTED KILL

Hog slaughter under federal inspection at 27 packing centers for week ended December 5 fell far below 1940, totaling 960,342 head against 1,195,598. Cattle slaughter was 3,845 head greater than last year, while sheep and lamb slaughter was 24,675 head smaller than one year ago.

Number of animals processed in 27 centers for week ended December 5:

	Cattle	Calves	Hogs	Sheep
New York Area <sup>1</sup>	10,586	12,638	42,248	54,945
Phila. & Balt. <sup>2</sup>	3,978	972	29,357	2,008
Group <sup>3</sup>	9,359	4,063	67,735	7,527
Chicago <sup>4</sup>	82,301	5,066	25,556	57,207
St. Louis Area <sup>5</sup>	18,598	8,285	91,353	13,535
Kansas City <sup>6</sup>	16,789	3,728	50,079	19,028
Southwest Group <sup>7</sup>	22,559	9,098	48,076	22,092
Omaha <sup>8</sup>	19,115	744	67,130	23,187
Sioux City <sup>9</sup>	9,023	197	47,259	15,108
St. Paul-Wis. Group <sup>10</sup>	26,985	30,700	150,900	28,814
Interior Iowa & So. Minn. <sup>11</sup>	17,420	7,493	240,649	46,144
Total	181,713	82,973	960,342	289,606
Total prev. week	163,479	80,469	907,810	303,682
last year	177,368	88,214	1,195,598	314,290

<sup>1</sup>Includes New York City, Newark, and Jersey City. <sup>2</sup>Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. <sup>3</sup>Includes Elburn, Ill. <sup>4</sup>Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. <sup>5</sup>Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. <sup>6</sup>Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. <sup>7</sup>Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa. <sup>8</sup>Packing plants included in the above tabulation slaughtered, during the calendar years 1939 and 1940, approximately 74 per cent of the cattle, calves, and hogs, and 82 per cent of the sheep and lambs that were slaughtered under federal inspection during those two years.

## CANADIAN LIVESTOCK PRICES

STEERS			
	Week ended Dec. 4	Last week	Same week 1940
Toronto	\$ 9.75	\$ 9.50	\$ 9.25
Montreal	9.75	9.75	9.00
Winnipeg	8.75	9.25	8.25
Calgary	9.00	8.00	7.75
Edmonton	8.00	8.50	7.50
Prince Albert	...	8.00	6.75
Moose Jaw	...	7.75	7.00
Saskatoon	...	9.00	6.50
Regina	...	8.00	6.50
Vancouver	...	8.75	7.75
VEAL CALVES			
Toronto	\$13.50	\$13.50	\$12.00
Montreal	14.00	13.50	11.50
Winnipeg	11.50	12.00	10.00
Calgary	8.50	8.50	7.50
Edmonton	10.00	10.00	8.50
Prince Albert	...	9.00	6.75
Moose Jaw	...	9.50	8.00
Saskatoon	...	10.50	8.00
Regina	...	10.00	7.50
Vancouver	...	10.00	7.25
HOG CARCASSES*			
Toronto	\$14.75	\$14.85	\$11.50
Montreal	15.00	14.90	11.00
Winnipeg	13.75	13.75	10.45
Calgary	13.35	13.35	9.75
Edmonton	13.60	13.60	9.70
Prince Albert	...	13.40	9.75
Moose Jaw	...	13.40	9.75
Saskatoon	...	13.35	9.75
Regina	...	13.40	9.90
Vancouver	...	14.25	10.50
*Official Canadian hog grades are now on carcass basis, quotations from BI Grade, Grade A, \$1.00 premium.			
GOOD LAMBS			
Toronto	\$12.00	\$11.85	\$10.75
Montreal	11.25	11.50	10.00
Winnipeg	9.50	10.50	9.00
Calgary	9.25	9.00	8.60
Edmonton	9.25	9.25	8.25
Prince Albert	...	8.50	7.00
Moose Jaw	...	9.00	7.50
Saskatoon	...	8.65	7.35
Regina	...	8.50	7.50
Vancouver	...	...	...



# CLASSIFIED ADVERTISEMENTS

Advertisements on this page, 10c per word per insertion, minimum charge \$2.00. Positions wanted, special rate 7c per word, minimum charge \$1.40. Count address or box number as four words. Headline 70c extra. 70c per line for listings.

## Position Wanted

### Plant Superintendent

Years of practical plant operating experience all Departments. Beef killing, hog killing, hog cutting, sausage manufacturing, curing, smoked meats, tank house. Handle labor, costs. Excellent references. W-461, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

NON-UNION Sausage maker and pork curing man expert on loaves, also acting foreman. W-483, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

A THOROUGHLY EXPERIENCED SAUSAGE FOREMAN, desires to make another connection. Twelve years last position. Able to take full charge. Full line, loaves specialties. References furnished. W-494, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

### Position as Plant or Sales Manager

Twenty years' experience packing house accounting, selling, processing of all kinds and plant management. Thoroughly capable, reliable. Have excellent record. Can furnish best of references. W-495, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

### Salesmanager

Young, aggressive, dependable. Producing profitable sales in medium-size plant. Can organize and develop sales outlets. Thoroughly trained all packing house operations. Notice required. Will consider position as assistant to owner of independent plant. W-502, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

### E. S. HURD

CONSULTING CHEMIST AND MEAT SPECIALIST. FOOD TECHNOLOGIST AND CANNING EXPERT. MODERATE FEES. Office and laboratory, 116-06 Myrtle Avenue, Richmond Hill, New York.

PACKINGHOUSE SUPERINTENDENT: With complete experience in Tank house, Slaughterhouse, Hide Curing and coolers for small middle west packing house. W-503, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

SAUSAGE MAKER WITH SIXTEEN YEARS' practical American and European experience in making quality sausage loaves, also price products. Curing, figuring costs, handling labor. Also acting foreman. Presently employed but desires change. Excellent references. W-507, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

PRACTICAL EXPERT AVAILABLE LIMITED TIME, check production all plant departments. Improve cut out results, cures, yields, costs, volume, quality, install Continental system Butchering, seven day cure Wilshire's improves yield. Write or Wire W-508, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Superintendent, Practical. Excellent record profits, quality products, costs, cures, yields, labor, general results. Aggressive, dependable, references. W-509, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

## Equipment Wanted

WANTED: DIAL SCALE with platform low to ground. Must have weighing capacity of 250 lbs. or more. Toledo, Dayton or some other dependable make. W-506, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

## Men Wanted

WANTED SALESMAN: To sell our dry sausage in Pittsburgh and vicinity. State experience and salary expected. CHAS. HOLLENBACH, 2653 Ogden Ave., Chicago, Ill.

WANTED: Experienced buyer, Boneless beef, Pork, Offal. Give experience, references, salary expected. W-504, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

SALESMAN: Sausage seasoning. Several desirable territories available. Liberal commission basis. W-467, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED: Assistant to General Manager in medium size packing plant. Must know livestock buying and beef sales. W-459, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

MIDWEST PACKER DESIRES SOBER, industrious foreman for combination hog cutting and killing department. Must be familiar with all operations and cuts. Married man preferred. State age, family status, previous experience and references. W-496, THE NATIONAL PROVISIONER, Chicago, Ill.

WANTED: ASSISTANT PLANT SUPERINTENDENT, with knowledge of meat canning plant operations. Opportunity for advancement. Reply confidential. W-499, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED: MAN WHO UNDERSTANDS preparing and canning luncheon meat. W-500, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

## Canning Expert

Meat canning concern has opening in Cuba for experienced canner to assume full responsibility, supervise manufacture, handle men, etc. Spanish speaker preferred. Give full particulars. W-512, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

EXPERT SLAUGHTERHOUSE BUTCHER Independent New York State Wholesale-Retailer has an opening for a slaughterhouse butcher capable of killing and skinning all kinds of live stock. State complete experience, reference, and salary expected. W-511, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

## Equipment for Sale

JUST SECURED: Inspect our shops. 835 Doremus Avenue, Newark, New Jersey: ALL-BRIGHT-NEILL 28x48" DIRECT MOTOR DRIVEN LARD ROLL; 10 DOPP KETTLES, with and without agitators, 50 gal. and up; 3 MEAT MIXERS; 2 SILENT CUTTERS; 3 MEAT GRINDERS; 3 VERTICAL TANK-AGE DYERS; 5 ALUMINUM KETTLES, HPM No. 60 28-ton HYDRAULIC PRESS; also our large stock crushers, pumps, filter presses, etc. Send us your inquiries.

WE BUY FROM A SINGLE ITEM TO A COMPLETE PLANT

Consolidated Products Company, Inc.

14-19 Park Row, New York City, New York

TWO SEVENTY-TWO INCH Ord dryers in good mechanical condition. Can be inspected in operation, available by January first. Hickman & Clark, P.O. Box 177, Fort Wayne, Ind.

## Business Opportunities

FOR SALE: Two story brick pork packing house completely equipped, ready for operation. Weekly capacity 400 hogs, 20,000 pounds sausage. Conveniently located near union stock yards, Baltimore. 16 room modern dwelling attached. For complete details, write WEAVER BROS. INC., Baltimore Trust Building, Baltimore, Maryland.

FOR SALE: Small Hog Slaughtering Plant in mid-western state. Buildings and equipment in excellent condition. Under federal inspection. Doing fine business. Will sell at sacrifice on account of sickness. W-505, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

PACKING PLANT: prosperous Central California city. Capacity thirty head cattle, sixteen acres, corrals, buildings, water, paved road, railroad spur. W-476, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

The liquidating agents of The Crown Packing Company will offer for sale at Public Auction to the highest and best bidder, for cash, on December 16, 1941, at 11 A.M., at the office of The Crown Packing Company at 1003 East 4th Street, Grand Island, Nebraska, the entire plant, fixtures, machinery, equipment, stock, good will, and all belongings necessary for the operation of the business. This is a going business located in the heart of livestock producing territory with excellent local livestock markets as a source of supply. Plant is located in town of 19,000, which is a distributing point for a wide territory. 122,000 people live within 65 miles of this plant. Production is streamlined throughout. Plant has concrete floors, is well lighted and machinery is in excellent condition. Killing capacity 190 hogs and 40 cattle per day.

Further information will be furnished by either of the undersigned. Fred B. Winter or L. E. Ray, Liquidating Agents, Grand Island, Nebraska.

FOR SALE: A U. S. government inspected, fully equipped Packing plant, located in the geographical center of the UNITED STATES. Operated over twenty years and occurring valuable trade marks. Recently appraised at \$162,000. Can be handled for small percentage of this amount. W-510, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.



**WIPE  
THE SLATE  
CLEAN**

Dispose of space-wasting unused equipment, turn it into cash! Hundreds of others have found a ready market in this section. You can too! Simply list the items you wish to dispose of. These columns will do the rest.

GET ACTION—USE

NATIONAL PROVISIONER "CLASSIFIEDS"



## SAUSAGE PROBLEMS? Here's Your Answer!

### "Sausage and Meat Specialties"

The first book of its kind on these important subjects. Sausage manufacturers and sausage-makers are applying it to their daily operations, and prominent educators in agricultural colleges have adopted it as a text book. Modern authentic sausage practices, tested and proven sausage formulas, recommendations for manufacturing and operating procedure and plant layout suggestions highlight the subjects covered in this outstanding volume. Order your copy today . . . price \$5.00, postpaid.

## THE NATIONAL PROVISIONER

407 SOUTH DEARBORN STREET • CHICAGO, ILLINOIS

## THE E. KAHN'S SONS CO.

CINCINNATI, O.

### "AMERICAN BEAUTY" HAMS AND BACON

Straight and Mixed Cars of Beef,  
Veal, Lamb and Provisions

Represented by

NEW YORK PHILADELPHIA WASHINGTON BOSTON  
H. L. Woodruff Earl McAdams Clayton F. Lee P. G. Gray Co.  
437 W. 13th St. 38 N. Delaware Av. 1105 F. St. S. W. 145 State St.

## BICZYJA

(Pronounced BE-CH-YA)

— AND —  
PRONOUNCED

The finest Polish-Style  
Ham on the market to-  
day by hundreds of sat-  
isfied Tobin customers!



THE TOBIN PACKING CO., INC.  
FORT DODGE, IOWA



The Original Philadelphia Scrapple

by

John J. Felin & Co., Inc.

Pork Packers

"Glorified"

HAMS • BACON • LARD • DELICATESSEN

4142-60 Germantown Ave., Philadelphia, Pa.  
New York Office: 402-10 West 14th St.

# Rath's

from the Land O' Corn

BLACK HAWK HAMS AND BACON

PORK - BEEF - VEAL - LAMB

Straight and Mixed Cars of Packing House Products  
THE RATH PACKING CO. WATERLOO, IOWA

Wilmington Provision Company

TOWER BRAND MEATS

Slaughterers of Cattle, Hogs,  
Lambs and Calves

U. S. GOVERNMENT INSPECTION  
WILMINGTON DELAWARE

HAVE YOU ORDERED

The **MULTIPLE BINDER**

FOR YOUR 1941 COPIES OF

THE NATIONAL PROVISIONER

A complete volume of 36 issues can be eas-  
ily kept for future reference in this binder.

## THE CUDAHY PACKING CO.

PRODUCERS, IMPORTERS AND EXPORTERS OF

### Sausage Casings

221 NORTH LA SALLE STREET CHICAGO, U. S. A.



Liberty  
Bell Brand

Hams—Bacon—Sausages—Lard—Scrapple  
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

# ESSKAY

QUALITY

BEEF • BACON • SAUSAGE • LAMB  
VEAL • SHORTENING • PORK • HAM  
• VEGETABLE OIL •

— THE WM. SCHLUDERBERG - T. J. KURDLE CO. —  
MAIN OFFICE - PLANT and REFINERY  
3800-4000 E. BALTIMORE ST.

WASHINGTON, D.C. BALTIMORE, MD. RICHMOND, VA.  
458-11th St., S. W. 22 NORTH 17th ST.  
NEW YORK, N. Y. PHILADELPHIA, PA. ROANOKE, VA.  
408 WEST 14th STREET 713 CALLOW HILL ST. 317 E. Campbell Ave.

GET THE BEST

ALWAYS ASK FOR THE

"ORIGINAL"

"SELTZER BRAND"

LEBANON BOLOGNA

MFR'D BY

PALMYRA BOLOGNA CO., INC.

PALMYRA, PENNA.

CLEAN

TASTY

WHOLESOME

## PATENT CASING COMPANY

Manufacturers of

PATENT SEWED CASINGS

MADE UNDER SOL MAY METHODS

617-23 West 24th Place

Chicago, Illinois

# ADVERTISERS in this Issue of The National Provisioner



Adler Co., The.....24	Hunter Packing Co.....42	Spicene Co. of America.....32
Armour and Company.....8	Hygrade Food Products Corp.....42	Stange Co., Wm. J.....24
Baker Ice Machine Co.....23	Identification, Inc.....20	Stevenson Cold Storage Door Co.....22
Bemis Bro. Bag Co.....16	Jackle, Frank R.....36	Tobin Packing Co.....41
Cahn, Inc., Fred C.....24	Jamison Cold Storage Door Co.....22	Visking Corp.....3
Calcium Chloride Assoc.....5	Kahn's Sons Co., E.....41	Vogt, F. G., & Sons, Inc.....41
Callahan & Co., A.P.....27	Kalamazoo Vegetable Parchment Co.....7	Wilmington Provision Co.....41
Cincinnati Butchers' Supply Co.....Third Cover	Kennet-Murray & Co.....36	Wilson & Co.....15
Corn Products Sales Co.....First Cover	Layne & Bowler, Inc.....35	Wynantskill Mfg. Co.....29
Cudahy Packing Co.....41	Mayer, H. J. & Sons Co.....29	
Dairymen's League Cooperative Assoc.....33	McMurray, L. H.....36	
Dexter Folder Co.....20	Midland Paint & Varnish Co.....34	
Diamond Crystal Salt Co.....6	Mongolia Importing Co., Inc.....22	
Diamond Iron Works, Inc.....24	O'Connor, W. H.....22	
Early & Moor, Inc.....32	Omaha Packing Co.....Fourth Cover	
Elliott, Geo. H.....33	Palmyra Bologna Co., Inc.....41	
Felin & Co., John J.....41	Patent Casing Co., Inc.....41	
French Oil Mill Machinery Co.....32	Preservaline Mfg. Co.....5	
Frick Company.....33	Rapids-Standard Co.....31	
Griffith Laboratories.....23	Rath Packing Company.....41	
Ham Boiler Corporation.....20	Robbins & Myers, Inc.....31	
Heekin Can Co.....24	Schludenberg, Wm.-T. J. Kurdle Co.....41	
Hormel & Co., Geo. A.....42	Smith's Sons, John E. Co.....Second Cover	

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index

## HONEY BRAND

Hams - Bacon  
Dried Beef

## HYGRADE'S

West Virginia Style  
Cured Ham  
Ready to Serve

## HYGRADE'S

Frankfurters in  
Natural Casings

## HYGRADE'S

Beef - Veal  
Lamb - Pork



**CONSULT US BEFORE  
YOU BUY OR  
SELL**

**Domestic and Foreign  
Connections  
Invited!**

## HYGRADE FOOD PRODUCTS CORP.

30 Church Street, New York, N. Y.

## HUNTER PACKING COMPANY

East St. Louis, Illinois

**BEEF • VEAL • PORK • LAMB**

**HUNTERIZED SMOKED AND CANNED HAM**

New York Office, 106 Gansevoort St., Paul Davis, Mgr.

William G. Joyce  
Boston, Mass.

F. C. Rogers Co.  
Philadelphia, Pa.



A. L. Thomas  
Washington, D. C.  
Local &  
Western Shippers  
Pittsburgh, Pa.

# HORMEL

GOOD FOOD

**Main Office and Packing Plant  
Austin, Minnesota**



## "BOSS" GRINDERS FOR HEAVY DUTY



The No. 523 "BOSS" Grinder shown, and the No. 522—which is the same style grinder except that it is equipped with geared head motor, have close-coupled drive. This forms a compact unit with driving parts totally enclosed to protect them from water and other damaging effects. Durable and rugged in construction, they will withstand hardest usage and give lifetime service and outstanding efficiency.

The capacity of these machines is unlimited, as they grind the meat as fast as two men can feed it into the hopper.

They fill a long-felt want as is evidenced by the increasing demand for them. Plants operating at maximum capacity for defense output are finding these machines splendid aids in speeding up production.

**"BOSS" always assures Best Of Satisfactory Service**

### The Cincinnati Butchers' Supply Company

824 Exchange Ave., U. S. Yards,  
Chicago, Ill.

*Mfrs. "BOSS" Machines for Killing,  
Sausage Making, Rendering*

Helen & Blade Sts., Elmwood Place, Cincinnati, Ohio

MAIL ADDRESS  
P. O. Box D  
Elmwood Place Station  
Cincinnati, Ohio



**"MY FAMILY LIKES  
DRY SAUSAGE, WINTER  
AND SUMMER....AND  
I ALWAYS BUY  
CIRCLE U!"**



**AND** there are thousands of women who do just that!

The excellent quality and flavor of Circle U dry sausage has won for it many friends. That, plus its established prestige over a period of years, is why Circle U offers a new source of increased profits for Packers, Wholesalers, Provisioners and Manufacturers.



**"LOTS OF MY  
CUSTOMERS  
SAY THAT!"**

Because we are specialists in our field, we can offer you the "tops" in product and consistent quality—without a large investment on your part. And we have a kind of dry sausage for every taste preference.

For more information on how the Circle U line can help you, write to

**OMAHA PACKING COMPANY • CHICAGO**



